



Triple Chocolate Pie

Triple Chocolate Pie With Shirriff Chocolate Pudding & Pie Filling

8 servings



up to 40 Min.



Ingredients:

Pie Crust:

- 1 package Shirriff Pie Crust
- 3 tbsp unsweetened cocoa powder
- 1 tbsp granulated sugar
- 4 tbsp butter cold
- 4 - 8 tbsp water cold

Pudding:

- 1 package Shirriff Chocolate Pudding & Pie Filling
- 3 cup milk cold

Mousse:

- 1 pouch Shirriff Milk Chocolate Mousse
- 1 cup milk cold

Topping (optional):

- chocolate shavings

- 1 Preheat oven to 425°F/220°C.
- 2 In a bowl, combine contents of Pie Crust package, cocoa powder and sugar. Continue preparing the pie crust as instructed on the package. Fit one dough into pie plate. Bake for 8-10 minutes. Place on a wire rack to cool. Reserve the second dough for another pie.
- 3 Prepare Chocolate Pudding & Pie Filling as instructed on the package. Pour the pudding into the cooled pie crust. Cover and refrigerate 3-4 hours or until firm.
- 4 While pudding cools, prepare Chocolate Mousse as instructed on the package. Reserve in refrigerator.
- 5 Once chilled, remove pie from refrigerator. Using a spatula, spread the mousse over top of the set pudding. Sprinkle with chocolate shavings (if using) and serve.





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Tips

- Mix 1 tbsp. of cocoa powder with 3 tbsp. of flour for a chocolate-dusted rolling surface!

