



HEALTHY LIVING
WITH *Patti Green*

Chocolate Fudge Pie

No bake | Serves 6-8 people

Ingredients:

- 12-16oz. Semi sweet chocolate chips - 60% cacao
- 1 tub Cool whip (let thaw in fridge)
- 1 tsp. Vanilla extract
- 2 tablespoons coffee (cooled)
- 3/4 cup mixed salted nuts
- 1 can whip cream (or make your own)
- 1 store bought pie shell (pecan/graham/chocolate)

Filling addition options:

- 2 tablespoons raisins
- 2-3 tablespoons peanut butter

Topping options:

- Caramel drizzle
- Fresh berries
- Crushed shortbread cookies

Instructions:

1. Add chocolate to top of double boiler (or use pot of water and place heat resistance bowl on top)
2. As the water boils stir the chocolate as it melts
3. Once chocolate is melted, turn heat down, and immediately add the whipped cream, coffee, extract, nuts and optional ingredients. Mixture may stiffen, but keep stirring.
4. Immediately pour into pie shell.
5. Place in the refrigerator for 2 - 3 hours.
6. When ready to serve, use the tip of whip cream dispenser to decorate pie with a pretty design.
7. Add any of the suggested option.
8. Enjoy!!

RECIPES

