



Mud Pie!

INGREDIENTS:

- One pre-made Oreo crumb crust

Cake layer:

- 1/2 bag of Nestle dark chocolate chips (this ends up being just a little less than 1 cup)
- 2 egg yolks
- 2 Tablespoons vanilla
- 3 Tablespoons of heavy cream
- 3 Tablespoons of powdered sugar

Fudge layer:

- remaining 1/2 bag of Nestle dark chocolate chips (this ends up being just a little less than 1 cup)
- 1/2 cup of heavy cream

Chocolate Mousse Layer:

- 1 Packet of Dream Whip
- 1/3 cup milk
- 1/4 cup cocoa
- 1/2 cup powdered sugar

White whipped topping:

- 1 packet of Dream Whip
- 1/2 cup milk

DIRECTIONS:

Cake Layer:

- Unwrap Oreo crust and preheat oven to 350F degrees
- Melt chocolate chips in the microwave in 30 second increments, stirring in between until smooth.
- In a separate bowl combine eggs, cream, vanilla and powdered sugar.
- Add cream mixture to chocolate and blend well. Pour into crust and bake for 20 – 25 minutes until center is set. Cool completely.

Fudge Layer:

- Melt remaining chocolate chips and cream together in microwave in 30 second increments, stirring between until melted and smooth.
- Pour all but about 1/8 cup over cooled cake and allow this layer to firm up (I placed it in the refrigerator while I made the remaining 2 layers).
- Pour remaining 1/8 cup into a small zip-top bag to use later for drizzle.

Chocolate Mousse Layer:

- Add all ingredients to mixing bowl and beat on high for 3-4 minutes until light and fluffy.
- Spoon on top of fudge layer and spread to edges.

Whipped topping:

- Add all ingredients to mixing bowl and beat on high for 3-4 minutes until light and fluffy.
- Spoon on top and spread to edges.
- Take your small bag with 1/8 cup chocolate fudge filling (The one you set aside earlier), clip corner of bag and drizzle over the top. (I added a little shaved chocolate too)
- Enjoy!