

Ultimate Chocolate Pie



Filling

- 2 (4 ounce) packages German sweet chocolate, broken in cubes
- 1 1/2 cups miniature marshmallows
- 1/2 cup chocolate milk
- 1 (8 ounce) container frozen extra creamy whipped topping, thawed

Crust

- 2 (8 ounce) packages cream filled chocolate sandwich cookies, crushed
- 4 tablespoons butter, melted

Hot Fudge

- 1 (11.75 ounce) jar hot fudge ice cream topping

Garnish

- Whipped cream
- Cream filled chocolate sandwich cookies

In a microwave-safe bowl, combine German chocolate, marshmallows, and chocolate milk. Cook for 2 to 3 minutes, stirring every 30 seconds. Chill 30 minutes.

In a medium bowl, combine crushed cookies and butter. Mix well and press into the bottom and up the sides of a deep dish 9 inch pie plate. Chill 15 minutes.

Warm hot fudge topping in the microwave. Pour slowly into chilled crust and spread evenly over the bottom. Chill 15 minutes.

Add whipped topping to chilled chocolate mixture. Stir gently until well blended.

Pour chocolate and whipped topping mixture over crust and spread evenly. Chill 8 hours, or overnight. Garnish with whipped cream and cookies prior to serving.

Cook's Note: This recipe requires a deep dish pie plate as it has a thick filling. Reserve a few a cookies for garnish, prior to crushing packages. This recipe was tested in a 700 watt microwave oven with a turntable.