Chocolate Icebox Pie

Yield: 1 each 12-inch removable bottom tart pan or 10 pieces

Ingredients:

Filling

- 3 cups Reser's® Chocolate Pudding (71117.03032)
- 1 cup Heavy cream whipped to soft peaks

Crust

- 3 1/2 cups Oreo® cookie crumbs (ground in food processor)
- 1/2 cup Sugar
- 3/4 cup Butter, melted

Garnish

- Whipped Cream, soft peak (remaining from filling)
- 1 cup Oreo® cookie crumbs

Directions:

1. Heat the oven to 325°F.
2. Chill the bowl of the mixer and whisk attachment in the refrigerator.
3. In a clean bowl, mix the cookie crumbs, sugar, and butter until well combined.
4. Press the crust base into the tart pan, making it about ½-inch thick on the bottom and sides.
5. Bake for 12-14 minutes and allow to cool completely at room temperature.
6. Meanwhile, place the Reser's Chocolate Pudding into a bowl and fold the whipped cream into it, taking care to not deflate the whipped cream.
7. When the crust is cooled, place the filling inside and smooth the top with a spatula.
8. Place plastic film directly onto the surface, place on a half-sheet pan, and put the pie into the freezer.
9. Freeze for at least 6 hours.
10. Take the pie out of the freezer for 10 minutes before cutting into portions.
11. Keep in the freezer until ready to serve.
12. Garnish with a dollop of whipped cream and Oreo crumbs.

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