



Bailey's® Chocolate Cream Pie

Yield: One-8-inch pie serves 6

Pie Filling

1-(8-inch)	chocolate cookie pie crust
2-1/2 cups	whole milk, cold
1/4 cup	Bailey's® Irish Crème liqueur
1 (5.9-oz)	instant chocolate pudding
1/4 cup	semi-sweet chocolate chips

Whipped Cream Topping

2 cups	heavy cream
3 tbsp	granulated sugar
1 tbsp	Bailey's® Irish Crème liqueur

1. Freeze the chocolate cookie crust while preparing the filling.
2. Combine milk, liqueur, and pudding in a large bowl with a whisk until well combined.
3. Pour into the frozen crust, sprinkle chocolate chips on top. Place in the refrigerator until fully set, about 3 hours.
4. Prepare topping: In a bowl, whip cream until soft peaks form, sprinkle sugar into the cream. Add the liqueur. Dollop or using a piping bag, cover the top of the pie
5. Serve.