MOCHA PIE

Chocolate lovers, rejoice! This creamy, silky-smooth chocolate pie comes together quickly and is great to make ahead during the busy holiday season. It is guaranteed to be a crowd pleaser.

Yield = 12 slices

Ingredients

1 can **fat free evaporated milk** (12 oz)

1 Tbsp. **instant coffee granules**

1/3 cup packed **light brown sugar**

3 Tbsp. **cornstarch**

3 Tbsp. **unsweetened cocoa powder**

2 Tbsp. **unsalted butter**

½ cup semisweet **chocolate chips**

1 ready-made **chocolate pie crust** (or graham cracker crust, if preferred)

2 cups **light whipped topping**, such as Cool Whip

Instructions

1. Combine evaporated milk, instant coffee, brown sugar, cornstarch and cocoa in a medium saucepan and bring to a simmer over medium heat. Stir in butter, continually stirring until melted. Cook until thickened.
2. Remove pan from heat, add chocolate chips, and stir until smooth.
3. Pour chocolate mixture into pie crust. Refrigerate 1 ½ hours or until firm.
4. Top with whipped topping.

Flavor Boosting Tip: *Stir 1 tsp. instant coffee granules into whipped topping!*

Calories 220, Saturated Fat 5g, Sodium 125 mg, Added Sugars 17g

Recipe featured in the December 2020 issue of
Beyond Hunger's Nutrition Newsletter & was adapted from Cooking Light