

Chocolate Bottom Key Lime Pie

Ingredients

- 1 graham cracker crumb crust
- 1/2 cup chocolate chips, semi-sweet
- 1/4 cup half and half
- 1/2 cup sweetened condensed milk
- 3 Tbsp lime juice
- 1 drop green food color
- 1/3 cup whipped topping, frozen, ready to whip



Rich chocolate adds a mouth-watering twist to this sweet and tart summertime treat.

Directions

Thaw whipped topping in the refrigerator. Pour into a mixing bowl and whip at medium speed until it reaches desired consistency. Refrigerate until needed in the recipe.

Place chocolate chips and half and half in a microwave-safe bowl. Microwave at medium power (50%) for 1 minute, and then stir. If necessary, microwave at medium for an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred. Thoroughly combine the chocolate with the half and half. Pour chocolate mixture onto graham cracker crumb crust and refrigerate for 30 minutes or until firm.

In a mixing bowl, combine sweetened condensed milk, lime juice, and green food coloring; beat until thick. Blend in whipped topping. Spread the lime mixture over the chilled chocolate layer. Cover and refrigerate or freeze for at least one hour or until firm.

Slice the pie into 8 pieces and serve one piece per portion. Garnish as desired with a dollop of whipped topping, chocolate chips or shavings, or a slice of fresh lime.

Yield 8 servings

Nutritional Information

Calories 261, Fat 15g, Carbohydrates 30g, Cholesterol 9mg, Sodium 183mg, Fiber <1g, Protein 3g

