



Chocolate Chiffon Pie made with Crunch®

Dessert | Vegetarian | Dessert | All year round

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Makes: 1 – 9" Pie

2 cups Crunch Pieces®
1 – 9" Keebler® Chocolate Cookie Pie Crust

For Pie:

2 boxes, RTU Chocolate Flavor Instant Pudding
1 pint Heavy Whipping Cream
1 cup Chocolate Sauce

Prepare the instant pudding according to the directions for making a pie.

In a mixer with a whip attachment, whip heavy cream at medium high speed until soft peaks form.

Gently fold half of the whipped cream into the pudding mixture until incorporated. Fill the pie crust with the filling and top with the candy.

Using a piping bag fitted with a star tip, pipe the remaining whipped cream around the edges in a decorative way.



Place in cooler for 1 hour until firm. Drizzle with chocolate sauce and serve.