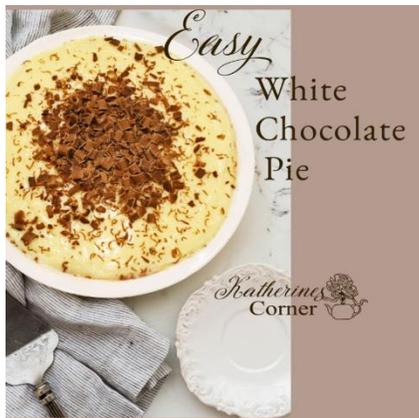


Easy White Chocolate Pie Recipe



What You Need for the Crust

2 1/2 Cups chocolate chip cookies (about 30 chocolate chip cookies, I used Chips Ahoy)
8 Tbsp. butter (salted and melted, not hot)
¼ Tbsp. butter (cold)
3 ¾ Cup cold milk, your choice. Do Not use soymilk, nut milk, or buttermilk (it will not set)
1 Tbsp. brown sugar (optional)
Food Processor or large plastic zip top bag and rolling pin
9 Inch pie baking dish or spring form pan
Medium size bowl
Rubber spatula (or clean hands)

What You Need for the Filling

2 Boxes Jell-O White Chocolate Pudding mix (3.3 oz)
4 Cups milk
Whisk
Medium bowl
Milk chocolate shavings (optional) Or whipped topping instead of chocolate shavings (*optional*)

Before You Start

Preheat the oven to 350°F. Use the ¼ Tbsp. of cold butter to prepare the pie baking dish. Prepare by rubbing the cold butter all over the inside bottom and sides of the baking dish.

Let's Make It!

For the crust pulse 30 chocolate chip cookies (15 at a time) and brown sugar in the food processor until finely ground. If using a bag and rolling pin, place about 6 cookies at a time in the plastic bag, remove air and seal, use the rolling pin to roll over the bag of cookies several times until cookies are finely ground, repeat.

Add ground cookies to medium bowl and pour in 8 Tbsp. melted butter. Using a spatula, (or clean hands) combine well. It should look like a big wet ball in the bowl. Press the cookie crust (ball) into the bottom and up the sides of the pie baking dish. Bake for 15 minutes or until the crust appears set. Let cool completely.

In a medium bowl whisk Jell-O pudding dry mix, and 3 3/4 cups of milk together until creamy, cover and place in the fridge for 15-30 minutes to set. Or, if using a different brand of pudding mix, prepare as directed on package.

After the pie crust has completely cooled, spoon in pudding mix and smooth with the back of a spoon or spatula, place in the freezer for 30-45 minutes (until firm not frozen solid). Remove from freezer, add chocolate shavings, or other topping as desired, serve immediately. Serves 4-6

Katie's Tid Bits* try using different cookies for the crust, Oreos (without the white center, hmm you'll just have to eat it, wink) chocolate cookies, even vanilla wafers. Make sure your pie is firm from freezing or it will not cut into pieces.