

Chocolate Mousse

*Gluten-free
Dairy-free*

Pie



Crust Ingredients

- ~ 1 cup of Arnel's Originals All Purpose Flour and Pie Crust Mix
- ~ 1/4 cup softened butter (salted) or healthy margarine, or coconut oil (add 1/8 teaspoon sea salt)
- ~ 1/2 of a large egg, slightly beaten
- ~ 1 - 2 Table spoons of water

Filling Ingredients

- ~ 1 1/2 cups semi-sweet chocolate (about 10 oz.)
- ~ 16 oz. of TruWhip *defrosted* (the organic healthy version of Cool Whip)
- ~ *Scoop out 1/3 cup of TruWhip and set aside for the topping*
- ~ 1 teaspoon instant coffee

Crust Directions

- Combine ingredients with a fork so the mixture is crumbly
- Add half an egg to the crumbly mixture. It should now hold together. If it doesn't, add 1 Tablespoon water
- Gather the dough and place it in your pie pan
- With waxed paper on top of the dough, press into your pie pan, spreading the dough evenly on the bottom and sides and fluting the edges to make it look appealing
- (As an alternative, you could roll the dough between two pieces of waxed paper, peel one piece off, carefully flip the crust into the pie tin, peel off the second piece and press the dough into the pan. Don't be concerned that the pie crust has broken into pieces. It is very forgiving in the raw state and will connect well with its parts)
- Pierce the bottom of the crust in a few places with a fork. (This prevents air from bubbling up under the crust and making little hills)
- Bake empty crust at 350° for 15 minutes
- Remove from oven and cool

Filling Directions

- Melt semi-sweet chocolate in microwave or double boiler. Stir until all particles are melted
- Add the chocolate to the 16 oz. of TruWhip (not the other way around) *minus the 1/3 cup*
- Add the coffee
- Fold the ingredients together until combined and spoon into the baked pie crust
- Cool
- Spread the left over 1/3 cup of TruWhip on top and sprinkle with cocoa powder or sprinkles
- Bring to room temperature before serving but store in the refrigerator