



### **Rich Chocolate Pie**

(Inspired by Gluten-Free, Dairy Free Chocolate Raspberry Pie from Living Without)

I got the recipe inspiring recipe in my e-mail from Living Without but I did not have a lot of the ingredients on hand and didn't want to go shopping on Sunday. So I decided to try to create it with what I had on hand. My kids thought it tasted like Village Inn French Silk pie and it is definitely rich like French Silk pie.

#### Crust

2 Tablespoons buckwheat flour	3 Tablespoons Sugar
1 Cup GF Flour blend	1/4 teaspoon salt
1/2 teaspoon xanthan gum	1 Egg Yolk
2 Tablespoons cocoa powder	1 Tablespoon Water
1/2 cup blue bonnet light margarine (or other GFCF margarine)	

Preheat oven to 375 and grease a pie plate. Mix dry ingredients. Process with butter in a food processor. Mix egg yolk and water and pour into food processor. Will clump together into a ball. Grease a 9 or 10 inch pie plate and push dough against pie plate to create a nice crust. If it is too sticky wet or grease your fingers and/or use lightly greased wax paper. Cook for 20 minutes and cool on a rack.

#### Filling

12 oz package Trader Joe Semi Sweet Chocolate Chips (These are Vegan - casein free and cheap!)  
1 1/2 Cups Rich's Whip Topping  
2 Tablespoons Blue Bonnet Light Margarine  
1/4 Cup Wild Strawberry Liqueur  
Rich's Whip Topping and chocolate to garnish

Place Chocolate Chips in Food processor. Heat Rich's whip, Liqueur and margarine until it just comes to a boil barely simmering. pour into food processor. Be sure to put the stopper in so does not come out the top. Mine leaked a little around the top of the food processor so make sure the counter is clear in case it splatters. Process until smooth. Pour into cooled pie crust. Refrigerate 3 or 4 hours to set. Is nice and thick.

I beat some additional Rich's Whip Topping to make whipped cream and piped on top. Then grated a little Casein Free Chocolate on top to make it more festive.

<http://www.lincolntent.com/GFCF-Desserts.html>