



Mini Chocolate Cream Pies

PLEASE READ: This recipe makes a total of 6 mini pies. Everyone should receive the same amount of pie (1 and a half). You can eat it all here or take the extra home. Just store it in the refrigerator and pick it up at Cougar Time or after school.

Day 1 Ingredients

- 1 package of chocolate pudding
- 1 $\frac{3}{4}$ cup of milk
- 6 mini ready to use pie crusts

Directions (Day 1)

1. Label the bottom of each of your pie crust tins. You can either label them with your name or your kitchen and hour. If you don't do this, you may not get pie tomorrow.
2. Mix pudding mix and milk with a hand mixer for 2 minutes.
3. Spoon your pudding mix evenly into each pie crust. There should be about $\frac{1}{2}$ cup in each crust.
4. Place your pies on a cookie sheet to be stored in the refrigerator.

Day 2 Ingredients

- $\frac{1}{4}$ cup whipped topping
- $\frac{1}{4}$ cup mini chocolate chips

Directions (Day 2)

1. Top each pie with a small spoonful of whipped topping.
2. Divide the chocolate chips evenly and sprinkle them over the top.

Please see the note at the top of this recipe to see how you will divide the pies.