

Shortcut Chocolate Truffle Tart

Ingredients

- 1 12-oz package semi-sweet chocolate chips (2 cups)
- 1 1/4 cups heavy whipping cream (Do not use regular whipping cream. It will not firm up enough.)
- 1 teaspoon vanilla extract
- 1 6-oz chocolate cookie or graham cracker pie crust (Homemade Oreo cookie crust recipe below)

Garnishes:

- Sweetened Whipped Cream (or Cool Whip)
- Strawberries, blueberries or raspberries

Instructions

- Place chocolate chips in a microwave-safe bowl and pour the whipping cream over the chips. Microwave on HIGH for 1 minute and 30 seconds. I have a 1200 watt microwave. Let it stand 1 minute. Stir until chocolate is melted and mixture is smooth. It might look like it will never get smooth but it will. If lumps persist, microwave an additional 20 seconds and stir until smooth. Stir in vanilla.
- Pour truffle filling into pie crust, spreading to the edges with the back of a spoon. Refrigerate 2 hours or until firm. If you are making this the day before, cover it after the filling firms up with aluminum foil. "Tent" it so it doesn't touch the filling and leave marks.
- Serve with sweetened whipped cream, raspberries, blueberries or strawberries. To gild the lily, drizzle with chocolate syrup!

Notes

Homemade Chocolate Crust (option): 11 double stuff Oreo cookies (about 1 cup cookie crumbs) Preheat oven to 350°. Process the cookies in a food processor until finely crushed into crumbs. Press cookie crumbs into a 9 inch pie plate (not deep dish) with the bottom of a glass. Press the crumbs up the sides of the plate about 1/2 inch with your fingers. Tap the top of the crust down gently to make a smooth edge. Bake at 350° for 7 minutes. Let cool on a wire rack, about 30 minutes before adding filling. Note: The extra filling in the cookies helps to hold the crust together in place of butter. Regular Oreo cookies will work but the crust will be a little fragile.