

# Chocolate Strawberry Pie

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## Ingredients

- 1 recipe chocolate graham craker crust (see below), or 1 store-bought graham cracker crust
- 2 lbs. strawberries, rinsed, stems removed
- 2 Tbsp. cornstarch
- ½ cup granulated sugar
- 1/3 cup heavy cream
- 4 oz. dark or semi-sweet chocolate chips



## Directions

1. Preheat your oven to 350°F and prepare your pie crust according to the directions below. Set aside.
2. In a small bowl, stir together the sugar and cornstarch.
3. Reserve 5-7 strawberries for decorating, then chop the remaining strawberries and put them in a large saucepan. Heat, stirring occasionally, over medium-low heat until the strawberries release most of their juice and begin to break down. Stir the sugar mixture into the strawberries and increase the heat to medium-high. Bring the strawberries to a boil, stirring regularly, then reduce to a simmer and cook until the mixture is thickened to the texture of jam.
4. Pour the strawberry mixture into the pre-baked pie crust, shaking the pan gently to make sure the filling is evenly distributed. Bake the pie for 10 minutes, then cool for at least 1 hour.
5. When your pie is sufficiently cooled, put the chocolate chips in a glass bowl and heat the cream in a small saucepan until it just begins to boil. Pour the hot cream over the chocolate chips and let stand for 5 minutes. Whisk the chocolate chips and cream until a smooth ganache forms.
6. Spread the ganache over the pie, then decorate with sliced strawberries. Serve immediately or refrigerate for up to 3 days.

# Chocolate Graham Cracker Crust

## Ingredients

- 1½ cups finely-crushed chocolate graham crackers or cookies
- 5 Tbsp. butter

## Directions

1. Preheat your oven to 350°F.
2. Crush your graham crackers or cookies using a food processor (or blunt object and a plastic bag) until the crumbs resemble sand.
3. Stir together the cookie crumbs and melted butter until the mixture holds together when pressed.
4. Press the crumb mixture into the bottom and up the sides of a 9" pie plate. Bake the crust for 10 minutes, or until it starts to harden. Fill as desired.