

Chocolate Mountain Orange Cream Pie

Pie Crust

1 1/2 Cup of Flour

2 Teaspoons of Sugar

1/8 Teaspoon of Salt

2 Tablespoons of Milk

6 Tablespoons of Vegetable Oil

Mix the Flour, Sugar and Salt directly in your pie pan. Place the 2 Tablespoons of Milk in a 1/2 Cup measuring cup, then fill with Vegetable Oil. Mix together and shape the crust in your pie pan, then chill until filling is mixed.

Pie Filling

5 Egg Yolks

1 (14 ounce) Can of Sweetened Condensed Milk

1/3 Cup of Orange Juice

1 Teaspoon of Orange Zest

Preheat oven to 375°. Combine the Egg Yolks, Sweetened Condensed Milk, Orange Juice, Orange Zest and mix well. Pour into the uncooked Pie Crust and bake for 20 minutes. Remove Pie from oven and allow to completely cool.

Whipped Cream & Chocolate

2 Cups of Heavy Cream

1/4 Cup of Powdered Sugar

1/2 Teaspoon of Vanilla Extract

1 Chocolate Bar (grated, shaved or curled)

Whip all ingredients with a mixer until peaks form -- Top cooled Pie with a generous amount of Whipped Cream and Chocolate shavings.