

## White Chocolate Hazelnut Pie

- 1 chocolate pie crust
- 1 1/4 cup cold milk
- 2 tbsp Hazelnut flavored instant coffee
- 2 pk white chocolate instant pudding
- 12 ounces heavy whipping cream

### Chocolate Drizzle Topping

- 1 cup of chocolate chips
- 1/4 cup of milk
- 1 tsp of Almond Extract

I personally use Pure Extracts; they seem to have a better and more pungent flavor to me.

I, myself like Hazelnut in moderation. It has its pros, but not on or with everything. I also am not a huge fan of white chocolate, I know, what's wrong with me?! But this is a pie with both Hazelnut and white chocolate that I actually really do enjoy.

So if you are like me and have a picky sweet tooth, give this pie a try!

## Directions

In a med size bowl, beat instant coffee, milk, and instant pudding together on medium speed.

Add heavy whipping cream to coffee, milk and pudding and beat on medium-high speed till stiff peaks form. Be sure to not overbeat or it will turn back to liquid.

Spoon pie filling into chocolate pie crust and smooth out so pie is a flat layer.

Let rest in the refrigerator in a well-sealed container for at least 1 hour.

After you get the pie resting in the refrigerator, you can make your chocolate drizzle.

In a medium size saucepan filled with water on medium low heat, add a heat safe glass measuring cup. This will act like a double boiler, just make sure your glass measuring cup is heat safe!

Add chocolate chips, Almond extract, and milk to the measuring cup and constantly stir till chocolate chips are melted completely and is completely combined with milk, making a silky smooth chocolate sauce.

Let sauce cool to room temperature.

Remove pie from refrigerator and with a fork or knife, dip it in the chocolate sauce and drizzle over the top of the pie, as little or as much as you wish.

(This also makes it pretty, and who doesn't love a pretty pie!)

Cover pie and place back in the refrigerator for another 30 minutes or till drizzle has harden.

Can be served by itself or with slice strawberries.

Keeps for up to 1 week if kept covered and stored in refrigerator.