

## Chocolate Mocha Custard Pie in a Choco Almond Graham Crust

September 2014 by Camine Pappas

### INGREDIENTS:

#### CRUST:

6 regular graham crackers  
½ C unsalted almonds  
1/3 C white granulated sugar  
2 T cocoa powder  
6 T salted butter, melted

#### PIE:

1 14 oz. can sweetened condensed milk  
1 8 oz. container plain Greek yogurt  
1 T cocoa powder  
1 T cold, strong brewed coffee  
½ t vanilla extract  
2 eggs, beaten  
Whipped cream and toasted almonds for garnish



### DIRECTIONS:

In a food processor, mix all the crust ingredients except the butter into a coarse meal. Add the butter and pulse just until blended. Press into and up the sides of a 10 inch buttered pie plate to form a crust. Cook in a 375 degree oven for 20 minutes. Let cool completely.

In a mixing bowl, fully combine with a whisk all ingredients except eggs. Then when blended add the eggs and continue to whisk until well incorporated. Pour into cool crust and cook in a 375 degree oven for about 20 minutes until top looks cooked and when you jiggle, only the center appears to move slightly. Remove and cool. Then refrigerate for at least 6 hours. Garnish with whipped cream and toasted almonds.

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