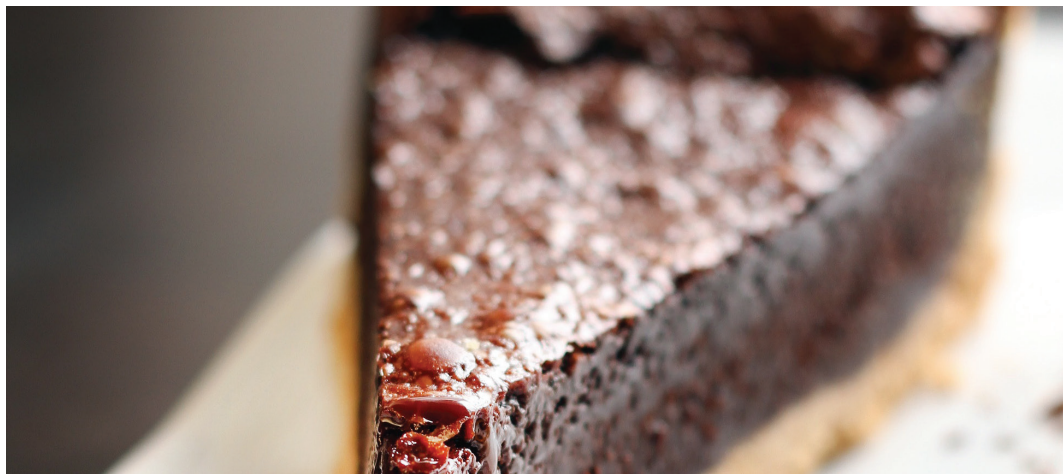


From the Kitchen of Sheryl Yuengling



Porter Chocolate Mousse Pie

MOUSSE

1 12 oz package semi-sweet chocolate chips
¾ cup heavy whipping cream
⅓ cup Yuengling Porter
1 tsp granulated sugar
½ tsp vanilla extract
12 oz whipped topping (reserving 6 oz for the topping)

PIE CRUST

10 sheets of graham crackers
2 Tbsp. sugar
1 Tbsp. brown sugar
1 tsp salt
7 Tbsp. melted butter

Preheat oven to 325° F.

For the pie crust – use a food processor to finely ground the graham crackers. Transfer the crumbs to a bowl and stir in the sugar, brown sugar, and salt. Use a fork to mix in the butter and press the mixture into a 9 inch pie plate. Press hard to compact the crust and bake in the oven for 12 minutes. Let cool before filling.

In a large saucepan, combine the chocolate chips, sugar, cream, and beer and heat on low stirring constantly until melted and smooth. Remove from heat and stir in the vanilla. Let cool for 10-15 minutes.

Fold the chocolate mixture into 6 oz of whipped topping until fully combined. Spoon the mixture into the graham cracker crust. Top with the remaining whipped topping and chill for at least 2 hours or overnight.

Yuengling
★ DARK BREWED ★
PORTER

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