



Gammy's House Recipes

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Bailey's Chocolate Mousse Pie- serves: 4

Ingredients:

6 oz Ready Crust (graham cracker or chocolate crust)
1 pkg. unflavored gelatin (envelope)
1 teaspoon vanilla extract
 $\frac{3}{4}$ cup milk
 $\frac{3}{4}$ cup Irish Cream (I use Bailey's)
6 oz semisweet chocolate chips
2 cups frozen whipped topping
Chocolate-dipped strawberries (as garnish)

Directions:

- In saucepan, sprinkle unflavored gelatin over milk. Let stand about 1 minute. Stir over low heat until gelatin is dissolved, about 5 minutes.
- Add chocolate and continue cooking, stirring constantly until chocolate is melted; stir in vanilla.
- Remove from heat and stir occasionally, adding Irish cream about five minutes after you remove it from heat.
- When mixture forms mounds when dropped from spoon, fold in whipped topping. Turn into crust. Garnish with more whipped topping (or real whipped cream) and strawberries. Chill at least 4 hours before serving.