



Bailey's Chocolate Mousse Pie

Servings: 4

6 oz Ready Crust (graham/chocolate)
1 pkg Unflavored gelatin (envelope)
1 t Vanilla
3/4 c Milk
3/4 c Bailey's Irish Cream
6-oz semisweet choc chips
2 c Frozen whipped topping
Choc-dipped strawberries (as garnish, if desired)

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