

Strawberry Chocolate Cream Pie

2 regular of chocolate graham cracker crust

Mini semi sweet chocolate chips

2 cups fresh strawberries

1 can condensed milk

1 (8oz) container Cool Whip

1 package plain gelatin

$\frac{1}{4}$ cup water

Melt chocolate chips in a double boiler, spread the melted chips in bottom of crust evenly. Freeze until firm.

Wash, de-stem and cut up strawberries. Take the gelatin packet and pour in glass with cold water, heat for 1 minute or until gelatin has dissolved. Let this cool. In a small mixing bowl, fold Cool Whip with condensed milk and add cooled gelatin. Pour in strawberries. Fill the pie crust with the Coop Whip mixture and refrigerate.