

# Mini Strawberry Chocolate Cream Pies

## Ingredients

- 7 chocolate graham cracker sheets
- 1/3 cup sugar plus 1 tablespoon
- 2 tablespoons melted unsalted butter
- 1 tablespoon water
- 2 1/4 cups milk
- 3 tablespoons cornstarch
- 1/8 teaspoon salt
- 1 large egg, room temperature
- 2 ounces cream cheese
- 1 teaspoon vanilla extract
- 1 1/2 cups diced strawberries
- 1/4 cup semisweet chocolate chips

## Instructions

Preheat oven to 350°.

Place graham crackers in the bowl of a food processor and pulse until the pieces resemble coarse sand.

Add 1 tablespoon sugar, melted butter and water and pulse for another minute. Spoon 1 heaping tablespoon of crumb mixture into each of 10 (4-ounce) mason jars or mini pie plates; press firmly and evenly over bottom and slightly up the sides. Place on baking sheet and bake for 5 minutes. Remove from oven and let cool.

Combine sugar, cornstarch, salt and egg in medium bowl and stir until well blended. Place milk in a medium heavy-bottomed saucepan over medium heat. Cook milk until tiny bubbles form around the edge, but do not boil.

Temper egg mixture by whisking 1/2 cup of hot milk into the egg mixture. Gradually add sugar and egg mixture to milk, stirring constantly. Continue cooking until thick and bubbly, about 5-6 minutes. Remove from heat; stir in cream cheese and vanilla. Let cool for about 10 minutes, then transfer to zip-top bag or pastry bag and chill for at least one hour.

Pipe pastry cream evenly between 10 crust-lined jars. Top each pie with diced strawberries.

Melt chocolate in microwave-safe bowl for 30 seconds, stir, then heat another 30 seconds. Drizzle chocolate over pies with spoon.