



## Chocolate Covered Strawberry Parfait

Servings: 6 servings  
Serving Size: 1 parfait

### **INGREDIENTS**

- 1 cup semisweet chocolate chips
- 1 cup heavy whipping cream
- 1/3 cup Instant Hot Cocoa Mix
- ¼ teaspoon salt
- 1 pkg. (2.83 oz.) Royal Delights Strawberry Crème Pie Filling Mix
- 2 cups heavy whipping cream
- 6 Graham cracker sheets
- 12 strawberries, sliced

### **DIRECTIONS**

1. Prepare a double boiler by adding an inch of water to a small sauce pan over medium heat. Top it with a glass or metal bowl. Be sure to keep the water at a simmer so as not to overheat the chocolate.
2. Add chocolate chips, 1 cup of heavy cream, Hot Cocoa Mix and salt to the bowl over the double boiler. Stir constantly until chocolate chips start to melt. Remove from the double boiler and continue to stir until smooth. Keep slightly warm. You can always melt over the double boiler again if the mixture starts to firm up.
3. Make the strawberry crème pie filling mix according to the package directions. Set aside.
4. In a parfait glass or wine glass, crush half of one of the graham cracker sheets into the bottom of the glass. Top with 2 Tablespoons of the warm chocolate mixture. Lay all but three of the strawberry slices on top of the chocolate then top with ¼ cup of the strawberry crème pie filling. Crush the remaining graham cracker half on top of the strawberry crème pie layer, then top that with another ¼ cup of the strawberry crème pie filling. Top the last layer with 2 Tablespoons of the chocolate mixture and garnish with the remaining sliced strawberries.
5. Repeat to make 5 more parfaits (for a total of 6). Or you can make this in a small glass trifle bowl or deep glass pie dish to make one large serving.