

Black Jack Chocolate Pie

DIRECTIONS:

Cream butter and cream cheese in a large bowl. Add sugar and mix thoroughly. Melt chocolate chips in a small saucepan over medium heat. Add Black Jack Lager and stir until well combined. Cool slightly. Gently mix chocolate Black Jack sauce into cream cheese mixture. Fold in 8 oz. whipped cream and turn mixture into prepared crust. Refrigerate until set. Top with remaining whipped cream. Serves 6 to 8.



Handcrafted • No Preservatives



INGREDIENTS:

- ❖ 8 oz. Cream cheese, softened
- ❖ 1 cup Butter, softened
- ❖ 1 cup Sugar
- ❖ 10 oz. Semi-sweet chocolate chips
- ❖ 1 cup Black Jack Lager
- ❖ 12 oz. Sweetened whipped cream
- ❖ 1 Graham cracker pie crust

Did you Know?

Great Lakes' Black Jack Lager just won a medal at the 2006 World Beer Cup. Held every two years, this is the largest and most prestigious beer festival in the world with over 2,200 beers from around the world entered in the competition. Great Lakes is proud to be one of only five Canadian breweries to earn a medal this year.

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