



Black Forest Pie

- 4 (1 ounce) baking chocolate squares, broken into pieces**
- 1 (14 ounce) can sweetened condensed milk**
- 1 teaspoon almond extract**
- 1 ½ cups frozen whipped topping, thawed**
- 1 (9 inch) prepared piecrust**
- 1 (21 ounce) can cherry pie filling, chilled**

In a large saucepan, combine chocolate pieces and sweetened condensed milk. Cook over medium heat, stirring constantly, until chocolate is melted and smooth. Remove from heat and stir in almond extract. Pour mixture into a large bowl and allow to cool completely in the refrigerator. Beat cooled mixture until smooth. Fold the whipped topping into the chocolate mixture. Pour into the prepared piecrust. Refrigerate 4-5 hours or until set. Before serving, pour cherry pie filling over pie. Refrigerate leftover pie.