**Raspberry Chocolate Rhubarb Cream Pie**

Crust

3 T. butter – very soft or melted

½ cup semi-sweet chocolate chips

1 cup graham cracker crumbs (16 squares)

¼ cup cocoa powder

Filling

5 cups raspberries (can be frozen or fresh)

1 ½ cups sliced rhubarb stalks

¾ cups sugar

3 Tablespoons cornstarch

1 ½ teaspoons vanilla

Topping

1 cup heavy cream

3 Tablespoons powdered sugar

1 teaspoon vanilla

1 dark chocolate bar – any variety you like

* For the crust: Melt butter in microwave or saucepan. Add chocolate chips and continue to melt stirring until smooth. Stir in graham crumbs and cocoa powder. Press into the bottom and up the sides of a 9 inch deep dish pie pan. Set aside.
* For the filling: Mix all ingredients together in a sauce pot. Gently heat over low, stirring occasionally until mixture is thick and bubbly – about 15 minutes or longer if berries were frozen. Pour filling into prepared crust. Let cool on the counter 1 hour, then in the fridge for at least one hour. This can be made a day in advance.
* For the topping Whip together heavy cream and powdered sugar, until fairly stiff, then mix in vanilla. Spread on top of the cooled filling. Using a vegetable peeler, shave off curls of chocolate from the chocolate bar and sprinkle on top of the whipped cream. Decorate with fresh raspberries if desired.