
Chocolate Mousse Pie

Ann Roughton

North American Potpourri - Autism Directory Service, Inc - 1993

1 package (4 ounce) Baker's German sweet chocolate

1/3 cup milk

2 tablespoons sugar (use only one tablespoon for less sweet)

1 package (3 ounce) cream cheese

1 carton (8 ounce) Cool Whip Lite®

1 box (8 ounces) graham cracker (or chocolate) pie crust

In a saucepan, heat the chocolate and two tablespoons of milk until melted.

In a bowl, beat the sugar into the cream cheese. Add the rest of the chocolate and milk. Beat until smooth.

In a bowl, fold the chocolate mixture into the Cool Whip. Spoon the mixture into the pie crust. Shave chocolate curls over the top if desired.

Refrigerate until serving time (or the pie can be frozen).

Dessert

Per Serving (excluding unknown items): 869 Calories; 84g Fat (85.9% calories from fat); 20g Protein; 11g Carbohydrate; 0g Dietary Fiber; 265mg Cholesterol; 728mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 15 1/2 Fat; 0 Other Carbohydrates.