



## CHOCOLATE WHIP FREEZER PIE

**SERVES:** 8      **READY IN:** 4:00      **PREP TIME:** :10      **COOK TIME:** :15

### INGREDIENTS:

#### Pie Filling

- 8 ounces semisweet chocolate chips
- 1/2 cup half and half
- 4 ounces cream cheese
- 2 tablespoons sugar
- 10 ounces frozen truwhip topping, thawed
- Wholly Wholesome Readybake crust (or, one dark chocolate cookie crust-see below)
- shaved dark chocolate curls (optional)

#### Dark Chocolate Crust

- Dark chocolate wafer cookies
- 5 tablespoons butter, melted

### DIRECTIONS:

1. For crust, grind wafers in a blender until you have a total of 1 and 1/4 cups of crumbs. Place in bowl with melted butter and mix.
2. Press into a pie plate or 9" spring-form pan with a fork and smooth surface with a spoon. Place in freezer to set until use.
3. Place chocolate chips and 1/4 cup half and half into a microwave-safe glass bowl. Melt for 30 seconds or until easy to mix, then whisk until blended.
4. Place cream cheese and sugar into an electric mixer bowl and beat until fluffy. Add the remaining 1/4 cup half and half along with the melted chocolate and beat until smooth. Gently fold in the truwhip with a spatula until fully combined.
5. Pour filling into the pie shell or cookie crust and spread evenly. Shave dark chocolate liberally on the surface. Place in freezer until firm, 3-4 hours.
6. Thaw slightly before serving.