

Chocolate Cream Cheese Pie

1 – 8 OZ CREAM CHEESE (ROOM TEMPERATURE)

1/2 STICK SALTED BUTTER (ROOM TEMPERATURE)

1/4 CUP SUGAR

1/2 CUP MILK CHOCOLATE CHIPS AND

1/4 CUP SEMI SWEET CHOCOLATE CHIPS

1 TSP. VANILLA EXTRACT

DASH SALT

16 OZ. WHIPPED TOPPING

CHOCOLATE PIE CRUST

Add cream cheese, butter, and sugar in a mixing bowl, blend well with whisk attachment if you have one. Mixture should be fluffy.

Microwave chips at 30 second intervals. Use a rubber spatula and mix chips after each interval until melted. Add chips to cream cheese mixture. Add vanilla and salt. Scrape sides and bottom of mixing bowl and mix well. Add 8 oz. of whipped topping and mix until creamy. Place in a chocolate pie crust, Top with remaining whipped topping. Decorate with miniature chocolate chips, cookie crumbs, shaved chocolate, etc... if desired. Enjoy!

“This is one of my favorite pies...Chris!”