

DOUBLE-CHOCOLATE CREAM PIE

Ingredients

Crust:

- 1 cup reduced-calorie vanilla wafer crumbs (about 30 cookies)
- 2 Tbsp butter, melted and cooled
- 1 large egg white, lightly beaten

Filling:

- 3/4 cup sugar
- 1/4 cup unsweetened cocoa
- 3 Tbsp cornstarch
- 1/8 tsp salt
- 2 cups 1% low-fat milk
- 1 large egg, lightly beaten
- 1 1/2 ounces semisweet chocolate, grated
- 1 teaspoon vanilla extract
- 1 1/2 cups frozen fat-free whipped topping, thawed

Directions

1. Preheat oven to 350 degrees.
2. To prepare crust, combine first 3 ingredients in a bowl, tossing with a fork until moist. Press into bottom and up sides of a 9-inch pie plate coated with cooking spray. Bake at 350 for 12 minutes; cool crust on a wire rack.

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Directions, cont.

3. To prepare filling, combine sugar, cocoa, cornstarch, salt, and milk in a medium saucepan; stir well with a whisk. Cook, stirring constantly, for 1 minute until mixture comes to a full boil. Gradually add 1/3 cup hot milk mixture to egg; stir well. Return egg mixture to pan. Cook 2 minutes or until the mixture thickens, stirring constantly. Remove from heat; add grated chocolate, stirring until chocolate melts and mixture is smooth. Stir in vanilla. Spoon mixture into pastry crust.
4. Cover surface of filling with plastic wrap. Chill until set (about two hours). Remove the plastic wrap; spread whipped topping evenly over filling.

Serves 8