

Cheesepie, Easy Chocolate

Recipe by Hershey's

Makes 6 to 8 servings

Ingredients

- 2 bars (2 oz.) Hershey's unsweetened chocolate, broken into pieces
- 1/4 cup (1/2 stick) butter or margarine, softened
- 3/4 cup sugar
- 1 package (3 oz.) cream cheese, softened
- 1 tsp milk
- 2 cups frozen non-dairy whipped topping, thawed
- 1 eight-inch (6 oz.) packaged crumb crust
- Additional whipped topping (optional)

Instructions

1. In a small microwave-safe bowl, place chocolate. Microwave at High (100%) 1 to 1-1/2 minutes or until chocolate is melted and smooth when stirred; set aside.
2. In a small mixer bowl, beat butter, sugar, cream cheese, and milk until well blended and smooth.
3. Blend in chocolate.
4. Gradually blend in whipped topping.
5. Spoon into prepared crust.
6. Refrigerate until firm.
7. Serve with additional whipped topping, if desired.

CHEESEPIE, EASY CHOCOLATE

HERSHEY'S

2 bars (2 oz.) HERSHEY'S unsweetened chocolate,
broken into pieces

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter or margarine, softened

$\frac{3}{4}$ cup sugar

1 package (3 oz.) cream cheese, softened

1 teaspoon milk

2 cups frozen non-dairy whipped topping, thawed

8-inch (6 oz.) packaged crumb crust

Additional whipped topping (optional)

In small microwave-safe bowl, place chocolate. Microwave at High (100%) 1-1½ minutes or until chocolate is melted and smooth when stirred; set aside. In small mixer bowl, beat butter, sugar, cream cheese, and milk until well blended and smooth. Blend in chocolate. Gradually blend in whipped topping. Spoon into prepared crust. Refrigerate until firm. Serve with additional whipped topping, if desired.

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