



**3.** Fold chocolate mixture into whipped topping in a bowl; blend until smooth. Spoon into crust; freeze about 4 hours. Store any leftover pie in freezer.

**2.** Beat sugar into cream cheese. Add remaining milk and chocolate mixture and beat until smooth.

**1.** Heat chocolate and 2 tablespoons of the milk in saucepan over low heat, stirring until chocolate is melted.

### Milk Chocolate Pie

4 oz. milk chocolate  
 1/4 cup milk  
 2 tablespoons sugar\*  
 1 package (3 oz.) cream cheese, softened  
 1 container (8 oz.) COOL WHIP® Non-Dairy Whipped Topping, thawed  
 prepared 8- or 9-inch graham cracker crust

\*less sweet pie, omit sugar.

Richly cool and creamy with the taste of milk chocolate. You make it in 10 minutes and freeze.

### Chocolate Mousse Pie

Prepare Milk Chocolate Pie as directed, substituting 1 package (4 oz.) BAKER'S® GERMAN'S® Sweet Chocolate, for the milk chocolate, and increasing milk to 1/3 cup.

