

## Silk Chocolate Pie

*Pie recipe taken from the  
Simply with Taste cookbook*

- 1 pkg. (4 oz) Bakers German sweet chocolate
- 2 Tbsp. milk
- 6 oz. cream cheese, softened
- 1/4 cup milk
- 3 Tbsp. sugar
- 4 cups whipped topping
- 2 baked or graham cracker pie crusts

Microwave the chocolate along with the 2 Tbsp milk on high at 20-30 second intervals until chocolate is melted, stirring frequently. Beat the cream cheese, sugar, and 1/4 cup milk until smooth; add the chocolate and mix until well blended. Refrigerate for 10 minutes. Fold in the whipped topping. Spoon into the prepared crusts. May freeze if desired, or use within a day. Top with whipped topping and chocolate curls for garnish.



And now for the fun... *How to Make Chocolate Curls...*

Melt about a 1/2 cup chocolate chips w\ about 1 Tbsp. of shortening. Spread into a thin layer on the back of a metal cookie sheet. Put in the freezer for 3 minutes.

Take it out of the freezer. Immediately, take a flat tool of some sort (I used my Pampered Chef little square scraper that's actually for cleaning stoneware) and hold it at about 45 degrees and push down and across the baking sheet. The chocolate should curl right up.

If it just breaks, wait a minute or 2 to let the chocolate soften, then try again. If it doesn't curl, put it back in the freezer for another minute or so. Depending how long it takes to curl all the chocolate, you may have to put it back in the freezer to harden up again before you're done. Use a toothpick or utensil of some sort to move the rolls to a plate and put them in the refrigerator.

When they're good and hard again, you can put them in a plastic bag and store in the refrigerator. Or you can just put them on the pies like I did.

