



## Double GERMAN'S Sweet Chocolate Pie

READY IN



285 min.

SERVINGS



45

CALORIES



65 kcal

DESSERT

### Ingredients

- 8 oz philadelphia cream cheese cubed softened
- 4 oz baker's german's chocolate sweet divided (6 oz.)
- 0.5 cup milk divided
- 6 oz oreo pie crust
- 2 Tbsp sugar
- 8 oz cool whip whipped topping thawed

### Equipment

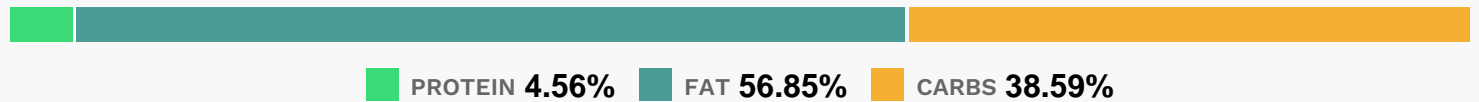
- bowl

- whisk
- microwave

## Directions

- Microwave 5 oz. chocolate and 1/4 cup milk in large microwaveable bowl on HIGH 1-1/2 to 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended.
- Add cream cheese, sugar and remaining milk; beat with whisk until blended. Gently stir in COOL WHIP; spoon into crust. Freeze 4 hours or until firm.
- Remove pie from freezer about 30 min. before serving.
- Let stand at room temperature or place in refrigerator until slightly softened. Melt remaining chocolate as directed on package; drizzle over pie.

## Nutrition Facts



## Properties

Glycemic Index:3, Glycemic Load:0.5, Inflammation Score:-1, Nutrition Score:0.64999999907678%

## Nutrients (% of daily need)

Calories: 65.42kcal (3.27%), Fat: 4.12g (6.34%), Saturated Fat: 2.27g (14.21%), Carbohydrates: 6.29g (2.1%), Net Carbohydrates: 6.22g (2.26%), Sugar: 4.38g (4.86%), Cholesterol: 5.52mg (1.84%), Sodium: 39.65mg (1.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.74g (1.49%), Iron: 0.32mg (1.76%), Phosphorus: 17.08mg (1.71%), Vitamin B2: 0.03mg (1.61%), Vitamin A: 75.81IU (1.52%), Calcium: 11.81mg (1.18%)