

# Chocolate Delite

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A recipe for the chocolate lovers in your family. My kids love to make this for me because they know that their mother is a chocolate lover.

1	9"	pie crust (chocolate cookie crumb crust) (recipe below)			Pie Filling
1 1/4	cups	graham crackers (chocolate crumbs)	1	6 oz pkg.	pudding, instant, sugar free (chocolate)
2	Tbs	splenda	2 1/2	cups	2% milk
1/4	cup	butter or margarine (melted)	1 1/3	cups	whipped topping (light)

## Procedure

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1 (A.) Pie Crust Direction: 1. Mix together the chocolate cracker crumbs and splenda. 2. Mix in the melted butter. 3. Now press the mix firmly on the bottom and sides of a 9" pie plate. 4. Bake for 8 minutes at 375°. 5. Make sure pie shell has cooled before pouring in the pie filling.

(B.) Pie Filling Directions: 1. Combine the pudding mix with milk as directed on the package for pie. 2. Put 1 cup of mixture into another mixing bowl and set aside, pour the rest of the pudding into pie shell. 3. Add the whipped topping to the cup of pudding that was set aside, then spread over filling that is already in the pie shell. 4. Chill for at least 3 hours. 5. When serving, place additional tablespoon of whipped topping on each piece of pie.

Servings: 10

Yield: 1 per person

Degree of Difficulty: Easy

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Inactive Time: 3 hours

Total Time: 3 hours and 25 minutes

## Nutrition Facts

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Serving size: 1/10 of a recipe (2.8 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 1500 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
<b>Calories</b>	104.84
Calories From Fat (89%)	93.24
% Daily Value	
<b>Total Fat</b> 7.09g	15%
Saturated Fat 2.84g	19%
<b>Cholesterol</b> 23.08mg	10%
<b>Sodium</b> 98.19mg	5%
<b>Potassium</b> 124.34mg	5%
<b>Total Carbohydrates</b> 7.25g	3%
Fiber 0.15g	<1%
Sugar 0.01g	
<b>Protein</b> 2.55g	7%

## Recipe Type

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Dessert