

Crust:

2/3 c. graham cracker crumbs

4 tbsp melted butter (I usually use unsalted - probably doesn't matter much)

1/3 c. rice chex crumbs

1/2 c. chopped pecans

Mix together all ingredients, press into the bottom and sides of a pie pan to form the crust.

Filling:

1 c. milk chocolate chips

6 tbsp sugar

3 oz. cream cheese, softened

1/3 c. milk (I always use skim - that's what we have on hand)

1 1/3 c. whipping cream

1 tsp. vanilla

In a medium sized bowl, combine the cream cheese and 2 tbsp. of sugar with an electric mixer. In a sauce pan over medium heat (or you can melt in the the microwave), melt the chocolate chips and 2 tbsp of milk. Once the chocolate is smooth, add the remaining milk to the chocolate mixture. Let the chocolate mixture cool a bit and then slowly add it to the cream cheese mixture while continuing to beat. Mix thoroughly. In a separate bowl (I use my KitchenAid mixer on this step) beat together 1 1/3 c. of whipping cream, 1 tsp. vanilla and remaining 4 tbsp sugar. Beat until stiff peaks form - don't be afraid to over beat. Fold this whipped cream mixture into the chocolate/cream cheese mixture and spoon filling into the crust. Freeze until firm, about 4 hours. Before serving, top with whipped cream (make your own - 1 c. whipping cream, 1/4 c. sugar and 1 tsp. vanilla) and use chocolate shavings to garnish.

