

NO BAKE CHERRY CHOCOLATE CHIP PIE

- 1 ready made chocolate pie crust
- 1 (8-ounce) package softened cream cheese (*I used 1/3 less fat Neufchatel cheese at room temperature.*)
- 1 (20-ounce) can cherry pie filling (*I used a No-Sugar-Add can*)
- 1 cup powdered sugar
- 1 cup thawed whipped topping (*I used Zero-Sugar whipped topping*)
- 1-1/4 cup mini-chocolate chips, divided

Beat the cream cheese and powdered sugar until smooth. Scrape the sides of the bowl as necessary.

Fold in the cherry pie filling until completely blended.

Fold in the cup of whipped topping completely.

Add 1 cup of the mini-chocolate chips

Spread into the pie crust.

Sprinkle the remaining 1/4 cup of chocolate chips on top.

Refrigerate four hours before serving. (*I made mine the day before.*)

Refrigerate any leftover.