

PATRICIA'S AWESOME CHOCOLATE PIE

1 package (6-ounces/1 cup) chocolate (*I used Belgian 54% cacao chocolate chunks*)

1 package (8-ounces) cream cheese, softened (*I used 1/3 reduced fat Neufchatel at room temperature*)

3/4 cup light brown sugar, divided

1/8 teaspoon salt

1 teaspoon vanilla

2 eggs, separated

1 cup heavy cream whipped (*I used 2 cups thawed whipped topping*)

1 (9-inch) prepared chilled graham cracker crust

Melt the chocolate over hot (not boiling) water, then cool about 10 minutes.

Blend cream cheese, 1/2 cup of the brown sugar, salt, and vanilla.

Beat in egg yolks, one at a time.

Beat in cooled chocolate and blend well.

Beat egg whites until stiff, but not dry. Gradually beat the remaining 1/4 cup of sugar; beat until stiff and glossy.

Fold chocolate mixture into the beaten whites.

Fold in whipped cream.

Pour (spoon) mixture into crust and chill overnight.

When ready to serve, you can add a dollop of the whipped topping you had left from the 8-ounce container.

