

Cherry Chocolate Mousse Pie

The Pampered Chef®

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| 1 package (15 ounces) Pillsbury® refrigerated pie crusts, softened as directed on package | ¼ cup powdered sugar |
| 1 egg white, lightly beaten | 2 tablespoons milk |
| ¾ cup semi-sweet chocolate morsels, divided | 1 container (12 ounces) frozen whipped topping, thawed, divided |
| 1 package (8 ounces) cream cheese, softened | 1 can (21 ounces) Comstock/Wilderness Cherry Pie Filling, divided |



1. Preheat oven to 425°F. Unfold one crust onto lightly floured **Baker's Mat**. Roll to a 12-inch circle using **Baker's Roller**®; place in **Deep Dish Pie Plate**, pressing dough into bottom and up sides. Unfold remaining crust onto lightly floured surface; cut 24 hearts using **Creative Cutters Set**. Brush edge of crust with egg white; gently press hearts onto edge of crust. Prick bottom and sides with pastry tool. Bake 10-12 minutes or until light golden brown. Cool completely.
2. Microwave ½ cup of the chocolate morsels, uncovered, on HIGH 1 minute or until melted and smooth, stirring after each 20-second interval. Chop remaining chocolate. In **Classic Batter Bowl**, combine cream cheese and powdered sugar; whisk in milk and melted chocolate until smooth. Fold in chopped chocolate and 2½ cups of the whipped topping until blended.
3. Spoon half of the cherry pie filling over bottom of crust; spread with cream cheese mixture. Top with remaining pie filling. Pipe remaining whipped topping around edge. For chocolate drizzle, microwave ¼ cup additional chocolate morsels and 1 teaspoon vegetable oil on HIGH 30 seconds or until melted; drizzle over pie. Refrigerate 30 minutes. Yield: 8 servings

Nutrients per serving: Calories 590, Total Fat 34 g, Saturated Fat 21 g, Cholesterol 35 mg, Carbohydrate 66 g, Protein 5 g, Sodium 250 mg, Fiber 2 g