

Chocolate Chocolate Pie!



Totals are for 1/8 of pie:

Calories 210 Fat 3.5g Fiber 2g Carbs 36

What you'll need:

- 1 Reduced fat graham cracker pie crust
- 2 ½ Cups skim milk
- 2 Boxes (1.4 ounce size) Jell-o sugar free, fat free instant chocolate pudding
- 1 8 Oz container Cool Whip Free, fat free whipped topping (thawed)

Med to large mixing bowl

Electric mixer

Let's get to cooking!

1. Remove the plastic cover on top of the piecrust. Also remove any paper or glue and wash the plastic cover to be inverted and used later to cover your finished pie.
2. In a mixing bowl pour 1-cup skim milk. Slowly add one of the packages of chocolate pudding while mixing on low with your electric mixer. This doesn't take long to begin to get thick and once this starts immediately pour the chocolate pudding into the piecrust.
3. Pour your remaining milk (1 ½ cup) into the same bowl (it doesn't matter if the residue from the first pudding is still in the bowl. This is just more of the same made slightly different.) Just as you did with the first layer of pudding slowly add the other package of chocolate pudding to the milk, mixing on low with your electric mixer.
4. Once this starts to get thick slowly add (while still mixing on low) 1/3 of the container of Cool Whip. This will give the chocolate a moose texture. Don't mix too long but make sure it's thoroughly mixed – then pour this on top of the first layer of chocolate. Let this stand for five minutes to set up.
5. Spread the remaining Cool Whip on top of the pie. Put your plastic top (the one you originally took off of the pie crust) and cover the pie and place it in your refrigerator for 30 minutes and you're set to go.

My grandmother "Big Momma" made a fabulous Chocolate Pie which inspired this **Kitty's Lighter Weigh** recipe.