



**RECIPE NAME:** No-Bake French Silk Pie

**FROM THE KITCHEN OF:** Cynthia Forster, Retired Clinical Professor, Emeritus

## INGREDIENTS:

### WHIPPED CREAM

3 cups cold heavy whipping cream  
1/3 cup sugar

### CHOCOLATE SILK FILLING

2 oz. chopped Bakers German Chocolate  
2 oz. chopped unsweetened chocolate  
4 TBSP cubed butter  
1 8 oz. cream cheese (room temp.)  
2 cups powdered sugar  
3 cups whipped cream (made above)

### TOPPING AND CRUST

1 9 inch cooled pie crust, pre-baked according to package directions – or use a prepared graham cracker or cookie crust  
2 cups whipped cream (made above)  
Chocolate shavings for top garnish

## INSTRUCTIONS:

Take cream cheese out of refrigerator to allow it to warm to room temperature. Place large mixing bowl and two mixer beaters in freezer until ready to make whipped cream. In microwaveable bowl, melt the two types of chocolates and the butter together. Microwave on high 30 seconds, stir, then microwave in 15 second increments, stirring until smooth. Cool 10 minutes. In large bowl, beat (with spoon) softened cream cheese and powdered sugar until fluffy and smooth – about 1 minute. Add in cooled chocolate mixture, stirring until combined. Remove bowl and beaters from freezer for use in this step. In large bowl, whip the cold heavy whipping cream and sugar together on highest speed for 5-7 minutes until stiff peaks form. Fold approx 3 1/2 cups of the whipped cream into the chocolate mixture, until smooth and creamy. Spread chocolate mixture into cooled pie shell evenly—mounding as high as desired. Spread or pipe remaining whipped cream onto the pie's surface, then garnish with chocolate shavings. Refrigerate at least three hours before serving. Devour!

