Frozen German Sweet Chocolate Pie

375 degrees

**Crust:**

1 ½c graham cracker crumbs

1/3c butter, melted

¼c sugar

**Filling:**

1 (4oz pkg) Bakers German’s sweet chocolate

1/3c milk

4oz cream cheese, softened

2T sugar

2c thawed coolwhip

In a large bowl mix the topping ingredients and press into 9” pie dish. Bake 8min or until lightly browned. Cool completely.

Microwave chocolate and 2T of the milk in a large glass bowl on high for 1-2min or until chocolate is almost melted, stirring after each minute. Remove from microwave and stir until chocolate is completely melted. Add cream cheese, sugar and remaining milk; whisk until well blended. Refrigerate 10min, and then stir in coolwhip. Spoon into crust and freeze 4hrs or until firm. Let stand 15min at room temp before serving.