

White & Dark Chocolate Parfait Pie

- 2 packages white chocolate instant pudding*
- 1 package fudge chocolate instant pudding*
- 3 cups milk, divided
- ½ tsp. Almond Extract
- ½ tsp. vanilla Extract
- 1 large package cream cheese, softened
- 2 graham cracker crusts
- Sugar cinnamon mixture
- Non-stick spray
- 2 tubs Extra creamy Cool Whip*
- 1 Hershey Bar, milk chocolate
- 1 Hershey bar, white chocolate

Whisk 2 cups of milk with the 2 boxes of white chocolate pudding mixes. Allow to set a few minutes. Then add the almond extract and softened cream cheese to this and beat until smooth with a mixer. Add ½ cup of the thawed Cool Whip to the white chocolate pudding. Set aside.

Meanwhile, bake the pie crusts in a 350 oven for about 10 minutes to make them crispy. Remove from the oven and spray with butter flavored non-stick spray. Sprinkle with the cinnamon/sugar mixture as a flavoring for your crust. Cool.

Mix 1 cup of milk with the fudge pudding and add the vanilla. Set aside. (If this appears to be too thick, add another ¼ cup milk to it.)

When the crusts are COMPLETELY cooled, put the chocolate pudding on the bottom of each crust. Divide the white chocolate mixture into the pie shells evenly. Ice with the remaining Cool Whip. With a potato peeler, make curls of the chocolate and white chocolate bars for decoration. Chill at least an hour before serving. Cover the pies with the cover of the graham cracker crusts.

*Sugar-free ingredients may be successfully used in this pie.

Ro McDonald