

**FROZEN CHOCOLATE CREAM**

Lt. Brian Shoemaker

**PIE**

*1 graham cracker pie crust*  
*2 T. sugar*  
*1/2 c. plus 4 tsp. semi-sweet*  
*chocolate chips*

*5 T. milk, divided*  
*1 (3-oz.) pkg. cream cheese,*  
*softened*  
*3 1/2 c. whipped topping, divided*

In a microwave-safe bowl, combine 1/2 cup chocolate chips and 2 table-  
spoons milk. Microwave uncovered, on high 1 to 2 minutes, until melted.  
Stir to blend, set aside. In another bowl, beat cream cheese and remaining  
sugar. Stir in chocolate chip mixture and remaining milk, beat until smooth.  
Set aside 1/2 cup whipped topping for garnish. Fold remaining whipped  
topping into chocolate mixture. Spoon into pie crust. Garnish with remaining  
topping and chocolate chips. Freeze for 4 hours.

**RITZ CRACKER PIE**

Dy. Sara Hawkins

**(Family Favorite)**

*3 egg whites*  
*1 c. sugar*  
*24 Ritz crackers*

*1 c. nuts, blended*  
*1 c. Cool Whip*

Beat egg whites until stiff, gradually add 1 cup sugar. Crush crackers and  
nuts in blender. Fold all together. Put in aluminum pie pan sprayed with  
Pam. Bake 20 minutes at 350° until stiff. Let completely cool. Top with  
Cool Whip.