

Chocolate Fudge Pie

This is a great make-ahead dessert as it needs to chill at least 4 hours.

½ (15-ounce) pkg. refrigerated pie dough (such as Pillsbury)	1 tablespoon butter, melted
1 cup packed brown sugar	1 teaspoon vanilla extract
½ cup unsweetened cocoa	2 large eggs
1 tablespoon all-purpose flour	2 large egg whites
¾ cup 2% reduced-fat milk	1 cup frozen fat-free whipped topping, thawed
1/3 cup light-colored corn syrup	½ teaspoon unsweetened cocoa (optional)

Preheat oven to 350°.

Fit dough into a 9-inch pie plate. Fold edges under; flute. Place pie plate in freezer until ready to use.

Combine brown sugar, ½ cup cocoa, and flour in a large bowl. Combine milk and next 5 ingredients (milk through egg whites); stir with a whisk until well blended. Add milk mixture to brown sugar mixture; until combined.

Pour mixture into crust. Bake at 350° for 40 minutes or until just set. Cool on a wire rack to room temperature. Cover; chill at least 4 hours. Spread whipped topping evenly over filling; sprinkle with ½ teaspoon cocoa, if desired. Makes 10 servings.

Calories 272 / Fat 8.6g

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