

Chocolate Cheesecake Pie-from The Frugal Girl



Crust

1 1/2 cups graham cracker crumbs
6 tablespoons melted butter

Filling

1 15 oz. container ricotta cheese (fat-free, light, or regular)
1 cup sugar
1/2 cup unsweetened cocoa powder
1 8 oz. package cream cheese (fat-free, light, or regular)
1 egg or 2 egg whites
1/3 cup milk
2 teaspoons vanilla

Heat oven to 325 F.

Combine graham cracker crumbs and butter, and press into a 9-inch pie pan. Set aside.

In a food processor, blend ricotta cheese until smooth. Add sugar, cocoa powder, and cream cheese; process until smooth. Add egg, milk, and vanilla, and process just until blended.

Pour filling mixture into crust and bake for 45-55 minutes, or until the edges are firm (center will be soft). Turn oven off and let cheesecake stand in oven for 30 minutes with the oven door cracked open at least 4 inches.

Remove cheesecake from oven; cool to room temperature on wire rack. Cover and refrigerate for at least 4 hours before serving.

Blender directions: Puree ricotta in a blender in two batches, adding half of the milk with each batch. Transfer the smooth ricotta to a mixer bowl and proceed with the recipe, using a standard mixer.