

Chocolate Fortune Cookie Pie

Ingredients:

- 30 fortune cookies
- 2 tablespoons Splenda
- 3/4 cup butter, melted
- 2 (3.9-ounce) packages sugar-free Jell-O Chocolate Instant Pudding and Pie Filling
- 2 cups cold milk
- 1 (8-ounce) tub sugar-free whipped topping



Directions

1. Preheat the oven to 350°F.
2. Break the fortune cookies and remove the fortune papers.
3. Add cookies and Splenda to a food processor and pulse until cookies resemble fine crumbs. Add butter in a slow drizzle, and continue processing until incorporated.
4. Pour into a 9" pie pan. Press mixture firmly into the bottom and up the sides of the pan.
5. Bake for 10 minutes. Carefully remove and allow to cool.
6. In a large bowl, whisk together pudding mix and milk.
7. Pour 1 1/2 cups of the pudding into the piecrust. Add the whipped topping to the remaining pudding. Mix until combined. Pour whipped topping mixture into piecrust. Spread evenly.
8. Chill for 2 hours before serving.

Makes 12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.