

French Silk Pie Brownies

Brownies: 1 box fudge brownie mix (use your own recipe if you prefer...I ran out of time!)

French Silk Pie Topping:

4 oz German chocolate bar, finely chopped

4 Tbsp unsalted butter, cubed

8 oz pkg cream cheese, at room temp

2 c. confectioner's sugar

8 oz whipped topping

chocolate curls or shaved chocolate, for garnish

1. Prepare and bake the brownies according to package directions. Remove from oven and cool completely.
2. Microwave the German chocolate pieces and butter together in a large microwave-safe bowl on High for 30 sec. Stir, and then melt for another 15 seconds. Stir until smooth and melted.
3. To the bowl with the chocolate, beat in the cream cheese and confectioner's sugar until combines. Fold in whipped topping.
4. Spread the French silk filling over the brownies.
5. Refrigerate for at least 4 hours, or until set, before cutting into squares. Top with whipped cream and garnish with chocolate curls.