

PUDDINGS



**Toffee-Topped  
Chocolate  
Fudge  
Cheesecake Pie**



**BAY VALLEY**  
F O O D S

# Toffee-Topped Chocolate Fudge Cheesecake Pie

16 Servings (2 Pies)

## INGREDIENTS:

## AMTS:

## PROCEDURE:

Unflavored gelatin

1 packet (1/4 oz.)

Sprinkle gelatin over cold water in small saucepan; let stand 3 to 4 minutes. Heat over low heat, stirring constantly, until gelatin is dissolved, 2 to 3 minutes.

Cold water

1/4 cup

**Thank You® Brand Chocolate Fudge Pudding**

1 qt.

Stir gelatin mixture into pudding; mix well.

Cream cheese, softened

1 lb.

Beat cream cheese in large bowl until fluffy. Add pudding mixture, beating until smooth.

Chocolate crumb crusts

2 (9-inch)

Divide evenly between crusts, smoothing tops.

Toffee bits

2/3 cup

Cover and refrigerate pies until set and well chilled, 4 to 6 hours.

To serve, sprinkle with toffee bits, dividing evenly. Cut each pie into 8 wedges.

## NUTRITION (Per serving)

330 calories

5 g protein

35 g carbohydrate

0 g fiber

19 g fat

10 g saturated fat

35 mg cholesterol

270 mg sodium

## CHEF'S TIPS:

- Chocolate, vanilla, or butterscotch pudding may be substituted for chocolate fudge pudding.
- Garnish with whipped cream or whipped topping.



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