

Strawberry Cheesecake Pie from She Makes and Bakes

Prep time: 30 minutes; Chill time: 2 hours

Makes one 9-inch pie

One 9-inch pie crust, baked

3 ounces semisweet chocolate

1 tablespoon butter

6 ounces cream cheese

1/2 cup sour cream

3 tablespoons sugar

1/2 teaspoon vanilla

3-4 cups strawberries, hulled

1/3 cup strawberry jam, melted

In a small saucepan or microwavable bowl, slowly melt 2 ounces of chocolate and the butter, stirring frequently. Spread this over the bottom of the baked pie crust. Chill until hard.

In a mixing bowl, beat the sour cream, cream cheese, sugar, and vanilla until smooth. Spread this over the chilled chocolate layer. Cover and chill in the refrigerator for 2 hours.

Arrange the hulled strawberries on top of the filling. Brush the melted strawberry jam on top of the strawberries. Melt the remaining 1 ounce of chocolate and drizzle it on top of the berries.

Source: Taste of Home Winning Recipes Cookbook