

FRENCH SILK PIE BARS

INGREDIENTS:

oreo crust -

- 16-20 Oreos, crushed to crumbs in a food processor
- 4 T butter, melted

graham cracker crust -

- 1 package graham crackers
- 4 T butter, melted

french silk -

- 3/4 cup (1 1/2 sticks) butter, softened to room temperature
- 1 cup sugar
- 2 oz. unsweetened chocolate, melted and cooled slightly
- 3 large eggs
- 1 T vanilla
- 1 bag mini chocolate chips
- whipped cream, optional
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DIRECTIONS:

1. Make Oreo crust by mixing the crumbs with the butter and pressing onto half of a baking sheet lined with foil or parchment paper. Make graham cracker crust by mixing the crumbs with the butter and pressing on the other half of the baking sheet. Bake in a 350F oven for 8-10 minutes. Set aside to cool on a wire rack.
2. Using an electric mixer cream the butter. Slowly add sugar and whip until smooth.
3. Blend in chocolate until mixed evenly.
4. Add eggs, 1 at a time, beating 5 minutes after each; this is a must! (Skimping on the time will have runny results. It may induce tears.) Add vanilla and mix until combined, scraping the sides.
5. Pour over pie crust in the prepared bread pan, and smooth to cover the whole crust. Sprinkle with chocolate chips. Cover with plastic wrap and chill overnight.
6. In the morning, top with whipped cream and slice into squares. Enjoy!