



Strawberry Fudge Pie

Pillsbury® refrigerated pie crusts provide a simple addition to this luscious strawberry fudge dessert layered with brownie and cheesecake – a lavish treat.

Prep Time 30 Minutes Total Time 3:20 Hrs:Mins Makes 8 servings

Crust

- 1 box Pillsbury® refrigerated pie crusts, softened as directed on box

Brownie Layer

- 1 (10.25-oz.) pkg. fudge brownie mix
- ¼ cup oil
- 2 tablespoons water
- 1 egg

Cheesecake Layer

- 1 (8-oz.) pkg. cream cheese, softened
- ¼ cup sugar
- 1 teaspoon vanilla
- 1 egg

Topping

- 3 cups fresh strawberries, halved
- 2 tablespoons hot fudge ice cream topping

1. Heat oven to 350°F. Place pie crust in 9-inch glass pie pan as directed on package for one-crust filled pie.
2. In large bowl, combine all brownie layer ingredients; beat 50 strokes with spoon. Spread in bottom of crust-lined pan.
3. Bake at 350°F. for 30 to 35 minutes or until top is shiny and center is set. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning.

4. Meanwhile, in small bowl, combine cream cheese, sugar, vanilla and 1 egg; beat until smooth. Working quickly, drop cream cheese mixture by small spoonfuls over partially baked brownies; carefully spread to cover brownie layer. Bake an additional 18 to 20 minutes or until cream cheese is set. Cool at least 1 hour.
5. Arrange strawberry halves, cut side down, over top of cream cheese layer. Refrigerate 1 hour or until serving time. Immediately before serving, place ice cream topping in small microwave-safe dish. Microwave on DEFROST for 45 seconds. Spoon into small resealable plastic bag; seal bag. Cut small hole in bottom corner of bag; squeeze bag to drizzle topping over pie. Store in refrigerator.

Make-Ahead Tip

Prepare the pie and let it cool. Do not garnish it with the fudge or strawberries. Wrap it tightly and refrigerate it for up to three days, or freeze for up to two weeks. To thaw the frozen pie unwrap it and refrigerate it for two to three hours. Bring the pie to room temperature, decorate it with the fudge and strawberries, and serve.

Nutrition Information:

1 Serving (1 Serving)
Calories 490 (Calories from Fat 240),
Total Fat 26g (Saturated Fat 10g, Trans Fat 0g),
Cholesterol 90mg;
Sodium 380mg;
Total Carbohydrate 57g (Dietary Fiber 2g, Sugars 34g),
Protein 5g;

Percent Daily Value*:

Exchanges:

2 Starch;
0 Fruit;
2 Other Carbohydrate;
0 Skim Milk;
0 Low-Fat Milk;
0 Milk;
0 Vegetable;
0 Very Lean Meat;
0 Lean Meat;
0 High-Fat Meat;
5 Fat;

Carbohydrate Choices:

4;

*Percent Daily Values are based on a 2,000 calorie diet.

Source: Pillsbury.com