



## Chocolate Dream Cream Pie



1/8th of pie: 181 calories, 8.5g total fat (5.5g sat. fat), 149mg sodium, 24.5g carbs, 2.5g fiber, 10.5g sugars, 5g protein

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**Prep:** 15 minutes    **Cook:** 10 minutes

**Cool/Chill:** 2 hours and 20 minutes

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### Ingredients

#### Crust

1 cup old-fashioned oats  
1/4 cup whipped butter  
1/4 cup unsweetened applesauce  
3 tbsp. powdered peanut butter or defatted peanut flour  
2 tsp. Truvia spoonable calorie-free sweetener (or another natural brand about twice as sweet as sugar)  
1 tsp. cinnamon  
1/4 tsp. salt

#### Filling

1/3 cup egg whites (about 3 large eggs' worth), room temperature  
1 1/2 tsp. Truvia spoonable calorie-free sweetener (or another natural brand about twice as sweet as sugar)  
1/4 tsp. cream of tartar  
3 tbsp. mini semi-sweet chocolate chips  
1 tsp. vanilla extract  
1/2 cup fat-free vanilla Greek yogurt  
3 tbsp. unsweetened dark cocoa powder  
2 cups natural light whipped topping (like Skinny Truwhip or So Delicious Dairy Free CocoWhip! Light)

### Directions

Preheat oven to 350 degrees. Spray a 9-inch pie pan with nonstick spray.

In a small food processor, pulse oats until reduced to the consistency of coarse flour.

In a small microwave-safe bowl, microwave butter for 30 seconds, or until melted.

In a large bowl, combine ground oats, melted butter, and remaining crust ingredients. Mix until uniform with the consistency of wet sand. Evenly distribute along the bottom of the pie pan, using your hands or a flat utensil to firmly press and form the crust. Press it into the edges and up along the sides of the pan.

Bake until firm, about 10 minutes.

Let cool completely, about 20 minutes.

Meanwhile, prepare filling. Place room-temp egg whites in a large bowl. With an electric mixer set to high speed, beat until fluffy and slightly stiff, about 4 minutes.

Continue to beat while adding sweetener and cream of tartar. Beat until stiff peaks form, 2 - 3 minutes.

In a medium microwave-safe bowl, combine chocolate chips, vanilla extract, and 1 1/2 tsp. water. Microwave at 60 percent power for 35 seconds, or until melted. Stir well. Add yogurt and cocoa powder. Mix until uniform.

Gently fold contents of the medium bowl into the large bowl. Pour into cooled crust.

Refrigerate until chilled and set, about 2 hours. Spread whipped topping over filling.

#### MAKES 8 SERVINGS

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