



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

STOPPIN' IN JOPLIN BERRY CHOCOLATE CHIP PIE

1 package (18 ounces) refrigerated chocolate chip cookie dough

1 carton (8 ounces) light cream cheese, softened

¼ cup sugar

1 teaspoon vanilla extract

1 pound strawberries (about 20-25 berries)

¼ cup semi-sweet chocolate chips

1. Preheat oven to 350 degrees F. Coat 9-inch pie plate with no-stick cooking spray.
2. Slice cookie dough and pat evenly into pie plate.
3. Bake in 350 degree oven for 22 minutes or until center is set. Cool completely on wire rack.
4. In medium bowl with electric mixer, beat cream cheese with sugar and vanilla until smooth; cover and chill until ready to serve.
5. Just before serving, spread cream cheese mixture on cooled crust.
6. Rinse berries, dry on paper towels, and remove caps.
7. Arrange berries upright on top of cream cheese layer.
8. Place chocolate chips in freezer-weight recloseable plastic bag and seal. Microwave on high for 1 ½ to 2 minutes to melt chocolate.
9. Snip off 1/8 inch from corner of bag. Drizzle over tops of berries. Serve immediately.

Makes 8 servings.

