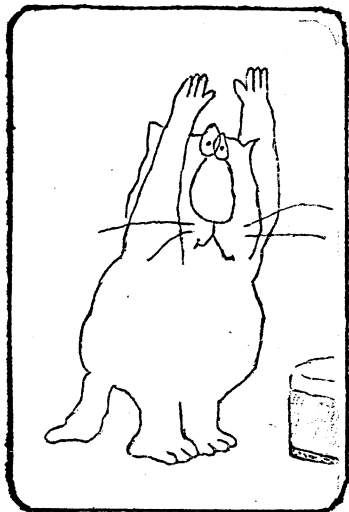


If you like chocolate, you'll love

CHOCOLATE VELVET CREAM

the Rolls Royce of chocolate cream pies

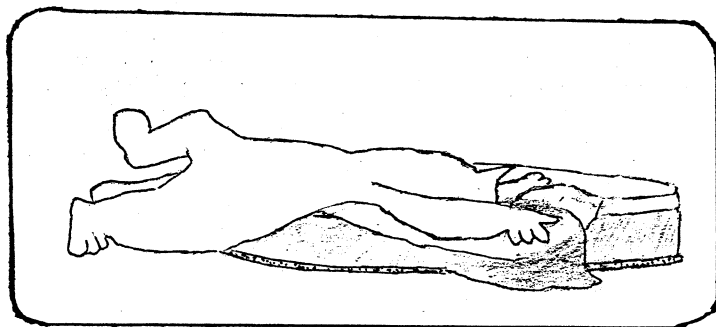


So good you'll
want to dive
right in...

another amazing discovery by
dr. bob's kitchen testing laboratory
unfortunately already created by the Kraft corporation © 1980

cost: not cheap

cost effectiveness: maximal



INGREDIENTS

- 1 1/2 cups chocolate wafer crumbs
- 1/3 cup Parkay margarine *buttermilk* (or is that another brand)
- 1 8oz pkg Philadelphia brand cream cheese
- 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs, separated or divorced
- 1 6oz pkg semi-sweet chocolate pieces, melted
- 1 cup heavy cream, whipped
- 3/4 cup chopped pecans

HANDY SHOPPING LIST

- 1 pkg Nabisco chocolate wafers
- 6 oz pkg chocolate chips
- 1 pint whipping cream
- 1 8 oz pkg. cream cheese
- 2 live lobsters
- 1 gallon formaldehyde
- 4 oz sperm oil (as in whales)
- 2 lbs cheesecloth

HOW TO DO IT BY THE BOOK

Combine crumbs and margarine. Press onto bottom of 9-inch springform pan.

Bake at 325°, 10 minutes.

Combine softened cream cheese, 1/4 cup sugar and vanilla, mixing until well blended.

Blend in beaten egg yolks and chocolate. Beat egg whites until foamy;

gradually add remaining sugar, beating until stiff peaks form.

Fold egg whites, whipped cream and nuts into cream cheese mixture.

Pour over crust. Freeze. Garnish with shaved chocolate or additional whipped cream.

OUR COMMENTS

First you'll probably have a hassle finding the famous Nabisco (not owned by Kraft) chocolate wafers in your local supermarket. You may have to settle for a second rate substitute. Then you will have to crum them in a blender. If no blender is available, a hammer and bag might work. We do not recommend this method. Melt the chips (probably Nestles, also not Kraft related) in a double or tripler boiler, immediately before using, or you're in trouble. And a little cream of tartar makes those egg whites cooperate.

As for the nuts, we say again: Who needs 'em?

Instead add final layer of whipped cream, maybe 1/2 cup heavy cream, whipped.

NOTE FROM THE HUMOR DEPARTMENT. Due to the unusually high quality of this recipe, it was unanimously decided to waste a minimal amount of talent on its presentation, warranting only one smile and a half smirk. Thank you for your cooperation.