

No-Bake Cherry Chocolate Chip Cream Cheese Pie (Easy 5-Step Dessert!)

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INGREDIENTS

- 1 (9-inch) chocolate pie crust
- 8 oz cream cheese, softened to room temperature
- 1 cup powdered sugar
- 21 oz can cherry pie filling
- 8 oz Cool Whip, thawed (plus more for topping)
- 1% cups semi-sweet mini chocolate chips, divided
- Maraschino cherries (optional, for garnish)

DIRECTIONS

- 1. Cream the Base:** In a medium bowl, beat the softened cream cheese and powdered sugar together until smooth, light, and fluffy. Make sure there are no lumps.
- 2. Add the Cherry Flavor:** Gently stir in the cherry pie filling. Fold carefully to keep those beautiful cherry pieces intact.
- 3. Fold in the Fluff:** Fold in the thawed Cool Whip until fully incorporated and airy.
- 4. Add Chocolate Chips:** Fold in 1 cup of mini chocolate chips evenly throughout the filling.
- 5. Fill the Crust:** Spread the mixture into the chocolate pie crust. Smooth the top with a spatula.
- 6. Chill to Set:** Refrigerate for 3-4 hours, or until firm and sliceable.
- 7. Decorate & Serve:** Top with piped swirls or dollops of Cool Whip. Sprinkle the remaining chocolate chips over the top and garnish with maraschino cherries if desired.

SWAPS & NOTES

Chocolate crust: You can use a graham cracker crust if preferred, but the chocolate crust adds richness.

Cool Whip substitute: Homemade whipped cream works beautifully.

Whip 1 cup heavy cream with 2-3 tablespoons powdered sugar until stiff peaks form.

Cherry pie filling: Try blueberry or strawberry for a fun twist.

TIPS FOR SUCCESS

Make sure your cream cheese is fully softened before mixing.

Cool Whip should be completely thawed for a silky texture.

For clean slices, wipe your knife between cuts.

Chill at least 3 hours - longer is even better for firm slices.

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