

*Visions of Ribbons
danced in their heads.*

*Dress up your Holiday Season
with easy to make
Ribbon Pies from Cool Whip®
and Keebler Ready-Crust®.*

**Holiday
Ribbon Pie**

- 1 package (8 oz.) semi-sweet chocolate
- 1/4 cup water
- 1 package (8 oz.) cream cheese, softened
- 1/4 cup sugar
- 1 tub (12 oz.) COOL WHIP® Whipped Topping, thawed
- 1 (8 oz.) KEEBLER® READY-CRUST® Graham Cracker Pie Crust Ribbon filling*

- *Suggested Fillings: 1 cup finely chopped cookies, candy, nuts, mini marshmallows, chocolate chips, peanut butter chips or 1/2 cup jam
- 1. Stir chocolate with water over low heat until melted; cool.
- 2. Beat cream cheese and sugar until smooth; add chocolate. Fold in 3 1/2 cups whipped topping.
- 3. Spoon half the mixture into crust. Sprinkle with filling, pressing down gently. Spread remaining chocolate mixture carefully over filling. Chill 3 hours. Garnish with remaining whipped topping.



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