

Chocolate Velvet Cream Dessert

This is a double version of a recipe contributed by Ann Shooks (Mrs. John Shooks) to the "Come Into Our Kitchens" cookbook published by Calvin Christian Reformed Church in Grand Rapids, Michigan (1973 Revised Edition)

Note: This dessert is not hard to make but be prepared to use a lot of mixing bowls! Luke likes this dessert a lot so I serve it for book club meetings when I remember. I also really liked this dessert when I was a child, I remember it from the early 1960's in Grand Rapids. Jan Seerveld 15-Sep-2009.

Prepare Crust

Preheat oven to 325 degrees Fahrenheit

Mix together 3 cups crushed chocolate wafers* and 2/3 cup melted butter or margarine

Press mixture into a 9 x 13 inch baking dish and bake in 325 degree oven for 10 minutes

*note that 1 9oz box of Nabisco brand "Famous" chocolate wafers makes over 2 cups fine crumbs (for book club Sept 19 2009)

Prepare Filling

Assemble ingredients:

¼ cup milk

12 oz semi sweet chocolate chips

2 cups heavy whipping cream

2 8oz packages cream cheese

1 cup sugar, divided in half

2 teaspoons vanilla

4 eggs

1 and ½ chopped pecans (optional)

Separate eggs into 4 yolks and 4 whites

In microwaveable bowl, heat ¼ cup milk (do not boil). Add chocolate chips and stir until melted.

In a small mixing bowl, whip whipping cream, set aside

In a large microwaveable mixing bowl, soften cream cheese in microwave. Add ½ cup sugar and vanilla and beat until well blended. Stir in egg yolks and melted chocolate.

In another mixing bowl, beat egg whites until soft peaks form; gradually beat in ½ cup sugar

Fold the egg white mixture into the chocolate cream cheese mixture

Fold in whipped cream and if desired, chopped pecans.

Pour chocolate cream evenly into prepared crust, refrigerate thoroughly.

Cut into square pieces to serve.