

Valentine's Pie

3 egg whites
2/3 cup sugar
1 tsp. baking powder
10-15 reduced fat chocolate sandwich cookies, coarsely chopped
½ cup fat-free cream cheese, softened
¼ cup powdered sugar
1 cup thawed fat-free whipped topping
1 cup sliced strawberries
1 cup raspberries

Beat egg whites with electric mixer on high speed until soft peaks form. Separately mix sugar and baking powder; gradually add to egg whites, beating until stiff and glossy. Gently stir in chopped cookies. Spread into lightly greased 9-inch pie plate (or into a greased heart-shaped pie plate).

Bake at 350°F for 25-30 minutes, or until lightly browned. Cool completely.

Beat softened cream cheese until smooth. Add desired powdered sugar. Fold in whipped topping. Spread this mixture into cooled crust; top with berries. Serve immediately.