

Grasshopper Pie



Ingredients

1-1/2 cups chocolate wafer crumbs

5 Tbsp. butter, melted

24 large marshmallows

1-2/3 cups heavy whipping cream, divided

2 Tbsp. clear Crème de Cacao

2 Tbsp. green Crème de Menthe

Green food color (optional)

Whipped cream, chocolate shavings and mint leaves to garnish

Directions

Combine wafer crumbs and butter. Press into an ungreased 9-inch pie plate. Bake at 350° F for 5-7 minutes or until set. Cool on a wire rack.

In a large heavy saucepan, combine marshmallows and 2/3 cup cream; cook and stir over low heat until marshmallows are melted. Remove from the heat. Stir in Crème de Cacao and Crème

de Menthe, and if desired, add green food color to enhance hue. Transfer to a small bowl; refrigerate for 1 hour or until slightly thickened.

In a large bowl, beat the remaining cream until stiff peaks form; fold into chilled marshmallow mixture. Pour into crust and spread out until smooth. Refrigerate for several hours or overnight. Before serving, add a dollop of whipped cream, sprinkle with chocolate shavings, and garnish with fresh mint. Yields 8 servings.