

Grasshopper Pie

Ingredients

- 1-1/2 cup chocolate cookie crumbs
- 1/4 cup sugar
- 1/4 cup butter, melted
- 1/4 cup milk
- 6-1/2 cups marshmallows
- 1/4 cup green Creme de Menthe
- 2 tablespoons white Cream de Cacao
- 3 cups whipping cream, whipped

Directions

1. For crust: combine chocolate wafer crumbs, sugar, and melted butter, press mixture into bottom and sides of 9-inch pie pan.
2. For filling: combine milk and marshmallows in top of double boiler. Heat and stir over hot, not boiling water, until marshmallows are melted.
3. Remove marshmallows from heat, cool, stirring every 5 minutes.
4. Combine liqueurs, add to marshmallow mixture, blend well.
5. Fold marshmallow mixture into whipped cream. Chill until mixture mounds.
6. Fill cooled crust with mixture, freeze firm for 6 hours or overnight.

Submitted by Terri Gueck