

# GRASSHOPPER PIE



## Ingredients:

- 20 oreo sandwich cookies
- 2 t. butter, melted
- 17 oz. container marshmallow cream
- 1 tsp. peppermint extract
- 7 drops green food coloring
- 1 1/2 c. heavy cream
- 1/4 c. powdered sugar
- pastel colored m & ms
- chocolate syrup



## Directions:

1. Crush the cookies in a gallon sized plastic bag with a rolling pin, or process them in a food processor. Add the butter to the crumbs and combine by mashing the bag around or pulse them in the food processor together. Pat the mixture into a 9" pie dish along the bottom and up the sides. Refrigerate.
2. In a medium saucepan, cook the marshmallow cream over medium-low heat, stirring constantly until melted. Remove from the heat and stir in the extract and the green food coloring. Cool slightly.
3. In a mixing bowl, whip the cream and the powdered sugar until stiff peaks form. Pour the marshmallow cream over the whipped cream and fold in gently with a rubber spatula. Spread the mixture into the crust.
4. Sprinkle the pastel M & Ms over the top of the filling to decorate. Refrigerate until set.
5. When ready to serve, drizzle chocolate syrup over the top of the pie. It will be soft and fluffy but hold its shape.