



## Easy Grasshopper Pie

 Dairy Free

READY IN



285 min.

SERVINGS



45

CALORIES



42 kcal

### Ingredients

- 2 Tbsp creme de cacao liqueur white
- 2 Tbsp crème de cassis liqueur green
- 3 oz jell-o lime flavor gelatin
- 6 oz oreo pie crust
- 1 oz baker's semi-sweet chocolate
- 0.3 cup water cold
- 1 cup water boiling
- 2 cups cool whip whipped topping thawed

### Equipment

bowl

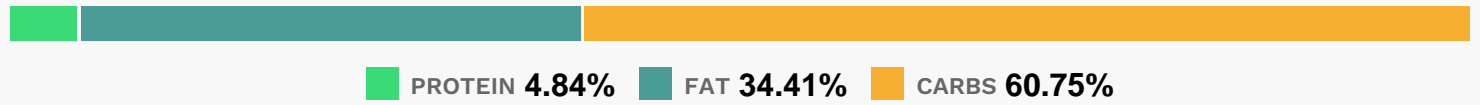
## Directions

Add boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved. Stir in cold water and liqueurs. Refrigerate 1-1/2 hours or until slightly thickened. Gently stir in COOL WHIP.

Spoon into pie crust.

Refrigerate 3 hours or until firm. Top with chocolate curls just before serving.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.37217391735834%

## Nutrients (% of daily need)

Calories: 41.59kcal (2.08%), Fat: 1.51g (2.33%), Saturated Fat: 0.7g (4.4%), Carbohydrates: 6.01g (2%), Net Carbohydrates: 5.89g (2.14%), Sugar: 4.19g (4.66%), Cholesterol: 0.1mg (0.03%), Sodium: 30.8mg (1.34%), Alcohol: 0.32g (100%), Alcohol %: 2.34% (100%), Protein: 0.48g (0.96%), Phosphorus: 11.99mg (1.2%)