

Grasshopper Pie

READY IN



20 min.

SERVINGS



12

CALORIES



205 kcal

Ingredients

- 2 Tablespoons butter melted
- 16 crème-filled chocolate sandwich cookies whole
- 12 servings cookie crumbs for sprinkling
- 2 Tablespoons creme de cacao liqueur
- 2 Tablespoons crème de cassis liqueur to taste (more)
- 12 servings drop natural food coloring green
- 0.7 cups half and half
- 1 cup heavy whipping cream
- 24 marshmallow creme whole (or Container Of Marshmallow Fluff)

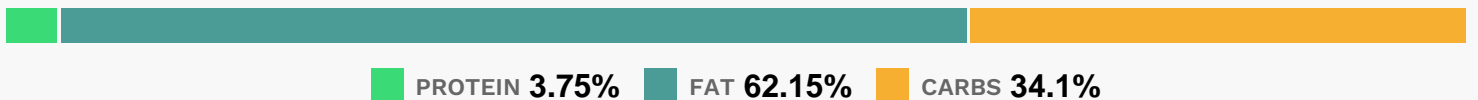
Equipment

- food processor
- bowl
- frying pan
- sauce pan
- mixing bowl
- pie form

Directions

- Throw the cookies and melted butter into a food processor and pulverize (or, if you have some aggressions or energy to expend, you can crush them in a large Ziploc bag.)
- Pour into a pie pan and press into the bottom and up the sides of the pan. Set aside.
- Heat marshmallows and half-and-half in a saucepan over low heat, stirring constantly. As soon as it's all melted and combined, place saucepan in a bowl of ice to cool down quickly. (Stirring occasionally will hasten this process.) Once cool, add creme de menthe and creme de cacao. Taste and add more creme de menthe if needed.
- Add one to two drops green food coloring (optional!)In a mixing bowl, beat whipping cream until stiff.
- Pour cold marshmallow mixture into the whipped cream and fold together gently.
- Pour filling into chocolate crust (note: you might have a good 1/2 cup filling left over, depending on the size of your pie pan!)
- Sprinkle extra chocolate crumbs over the top.
- Place pie in the freezer and freeze until very firm, at least two hours.
- Remove from freezer ten minutes or so before you want to slice and serve.

Nutrition Facts



Properties

Glycemic Index:9.5, Glycemic Load:0.4, Inflammation Score:-3, Nutrition Score:3.3008695361407%

Nutrients (% of daily need)

Calories: 205.14kcal (10.26%), Fat: 13.92g (21.42%), Saturated Fat: 7.69g (48.07%), Carbohydrates: 17.19g (5.73%), Net Carbohydrates: 16.71g (6.08%), Sugar: 10.84g (12.04%), Cholesterol: 32.13mg (10.71%), Sodium: 94.29mg (4.1%), Alcohol: 1.21g (100%), Alcohol %: 2.54% (100%), Protein: 1.89g (3.78%), Iron: 1.99mg (11.08%), Vitamin A: 398.63IU (7.97%), Vitamin B2: 0.11mg (6.2%), Manganese: 0.11mg (5.7%), Vitamin K: 5.47µg (5.21%), Vitamin E: 0.69mg (4.6%), Phosphorus: 40.38mg (4.04%), Calcium: 31.53mg (3.15%), Copper: 0.06mg (2.99%), Folate: 11.84µg (2.96%), Vitamin B1: 0.04mg (2.88%), Selenium: 1.95µg (2.79%), Magnesium: 10.44mg (2.61%), Vitamin B3: 0.48mg (2.39%), Potassium: 75.47mg (2.16%), Vitamin D: 0.32µg (2.12%), Fiber: 0.48g (1.91%), Zinc: 0.23mg (1.51%), Vitamin B5: 0.14mg (1.43%), Vitamin B12: 0.06µg (1.02%)