



Grasshopper Pie

READY IN



250 min.

SERVINGS



8

CALORIES



500 kcal

DESSERT

Ingredients

- ☐ 0.7 cup andes mint chunks -or- 6 ounces of andes mints
- ☐ 2 tablespoons butter
- ☐ 1.3 cups chocolate cookie crumbs (32 Famous Wafers)
- ☐ 0.3 cup crème de cassis liqueur green (type)
- ☐ 0.3 cup granulated sugar
- ☐ 4 cups marshmallows mini
- ☐ 0.1 teaspoon vanilla extract
- ☐ 1.5 cups whipping cream

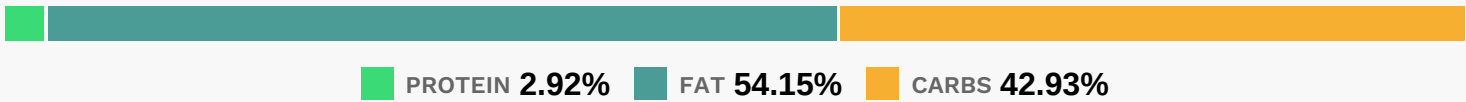
Equipment

- ☐ bowl
- ☐ oven
- ☐ double boiler
- ☐ microwave

Directions

- ☐ Stir together crumbs and butter. Press mixture into the bottom and up sides of a generously greased 9 inch glass pie plate.
- ☐ Bake at 350 degree for 6-8 minutes.
- ☐ Let cool completely.In top of a double boiler, combine marshmallows, sugar and 2 tablespoons of butter. Melt over simmering water, stirring often. Alternatively, you may melt the mixture in the microwave using 50% power.
- ☐ Combine ingredients in a bowl, set power to 50% and stir every 60 seconds. This should only take about 2 minutes.After melting the mixture, either in double boiler or microwave, remove from heat and stir in the crème de menthe and vanilla.
- ☐ Let mixture cool to room temperature.When completely cool, whip the cream until stiff peaks form. You should have about 3 cups total. Fold the whipped cream into the mint mixture, then fold in the mint chips.
- ☐ Pour into the cooled pie crust and freeze until firm. The pie will be firm, but not icy.
- ☐ Let it sit out for about 10 minutes before cutting it or the crust will be too hard to cut.

Nutrition Facts



Properties

Glycemic Index:30.57, Glycemic Load:22.9, Inflammation Score:-4, Nutrition Score:3.7600000345189%

Nutrients (% of daily need)

Calories: 499.88kcal (24.99%), Fat: 29.81g (45.85%), Saturated Fat: 18.98g (118.64%), Carbohydrates: 53.16g (17.72%), Net Carbohydrates: 52.42g (19.06%), Sugar: 39.67g (44.08%), Cholesterol: 57.95mg (19.32%), Sodium:

120.52mg (5.24%), Alcohol: 2.95g (100%), Alcohol %: 3% (100%), Protein: 3.61g (7.22%), Vitamin A: 756.89IU (15.14%), Iron: 1.6mg (8.91%), Vitamin B2: 0.14mg (7.98%), Vitamin E: 0.87mg (5.82%), Vitamin D: 0.71µg (4.76%), Vitamin B1: 0.06mg (4.3%), Selenium: 2.84µg (4.06%), Phosphorus: 39.04mg (3.9%), Folate: 14.8µg (3.7%), Manganese: 0.07mg (3.68%), Calcium: 35.19mg (3.52%), Vitamin K: 3.39µg (3.23%), Fiber: 0.74g (2.96%), Vitamin B3: 0.56mg (2.81%), Copper: 0.05mg (2.58%), Potassium: 58.45mg (1.67%), Vitamin B5: 0.17mg (1.66%), Magnesium: 5.89mg (1.47%), Vitamin B6: 0.03mg (1.38%), Zinc: 0.2mg (1.34%), Vitamin B12: 0.08µg (1.29%)