



Grasshopper Pie in a Brownie Crust

 Gluten Free

READY IN



240 min.

SERVINGS



8

CALORIES



311 kcal

Ingredients

- ☐ 3 tablespoons butter melted (if needed; see Step 1)
- ☐ 2 tablespoons creme de cacao liqueur (try to find a light-colored one)
- ☐ 0.3 cup crème de cassis liqueur
- ☐ 2 drops drop natural food coloring green (or, 1 drop gel food coloring)
- ☐ 0.8 cup cream light
- ☐ 24 large marshmallows
- ☐ 1 cup whipping cream

Equipment

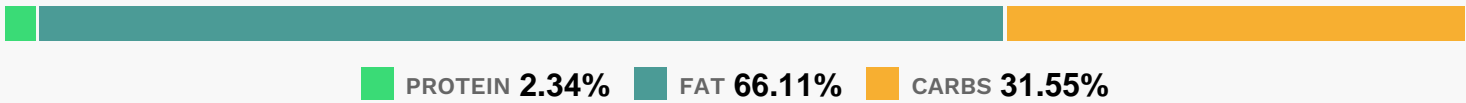
- ☐ bowl

☐ sauce pan

Directions

- ☐ Place your baked and cooled brownies into a large bowl. Crush with your hands. This should be a very sticky, cohesive mass; if it is crumbly, add up to 3 tablespoons of melted butter to the crushed brownie mixture; this should make it sticky to the point where you could form it into a ball with your hands.
- ☐ Transfer to a pie plate and press the brownie bits into the bottom and up the sides of the dish. Refrigerate.
- ☐ Whip the cup of whipping cream until it has attained soft peaks. Refrigerate until it is needed in step
- ☐ Pour light cream into a saucepan, add marshmallows. Melt marshmallows over medium heat, stirring constantly.
- ☐ Remove from heat and let cool.
- ☐ Add creme de menthe and creme de cacao, mix well.
- ☐ Add a drop or two of green food coloring if desired.
- ☐ Fold the whipped cream into the marshmallow mixture, stirring gently until the green color has become evenly distributed.
- ☐ Pour into the chilled pie shell. Freeze for 3 or 4 hours. If desired, serve with a scoop of ice cream on top of each slice.

Nutrition Facts



Properties

Glycemic Index:13.81, Glycemic Load:10.32, Inflammation Score:-4, Nutrition Score:2.2543478400811%

Nutrients (% of daily need)

Calories: 311.19kcal (15.56%), Fat: 21.99g (33.83%), Saturated Fat: 13.89g (86.79%), Carbohydrates: 23.61g (7.87%), Net Carbohydrates: 23.59g (8.58%), Sugar: 17.11g (19.02%), Cholesterol: 69.78mg (23.26%), Sodium: 66.58mg (2.89%), Alcohol: 2.9g (100%), Alcohol %: 4.11% (100%), Protein: 1.75g (3.51%), Vitamin A: 795.5IU (15.91%), Vitamin B2: 0.09mg (5.05%), Vitamin D: 0.61µg (4.07%), Vitamin E: 0.59mg (3.95%), Calcium: 36.99mg (3.7%), Phosphorus: 33.86mg (3.39%), Selenium: 1.44µg (2.06%), Vitamin K: 1.92µg (1.83%), Vitamin B12: 0.1µg (1.69%), Copper: 0.03mg

(1.56%), Potassium: 52.31mg (1.49%), Vitamin B5: 0.14mg (1.41%), Magnesium: 4.18mg (1.04%)