



Ibby's Grasshopper Pie

READY IN



320 min.

SERVINGS



8

CALORIES



324 kcal

Ingredients

- 4 tablespoons butter melted
- 16 chocolate wafers such as nabisco famous crushed
- 2 tablespoons creme de cacao liqueur white
- 0.3 cup creme de menthe liqueur
- 24 large marshmallows
- 0.8 cup milk warmed
- 1 cup whipping cream

Equipment

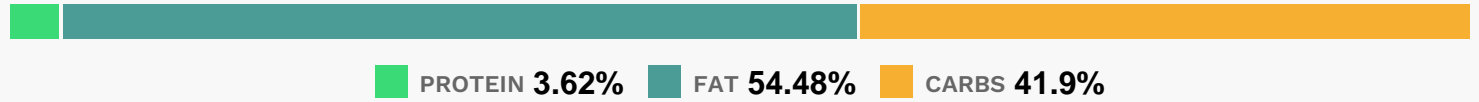
- sauce pan

pie form

Directions

- Mix chocolate cookie crumbs and melted butter. Pat into the bottom and sides of 9- or 10-inch pie dish. Refrigerate at least one hour.
- In a saucepan, melt marshmallows in milk over medium heat.
- Remove from heat and cool to room temperature.
- Add the creme de menthe and creme de cacao and mix well. Fold in the whipped cream.
- Pour the filling into the chilled pie shell and freeze until firm, at least 4 hours.
- Slice the pie and add an additional dollop of whipped cream for serving, if desired.

Nutrition Facts



Properties

Glycemic Index:24.75, Glycemic Load:14.84, Inflammation Score:-4, Nutrition Score:3.4930434887824%

Nutrients (% of daily need)

Calories: 323.99kcal (16.2%), Fat: 18.92g (29.1%), Saturated Fat: 11.39g (71.17%), Carbohydrates: 32.74g (10.91%), Net Carbohydrates: 32.31g (11.75%), Sugar: 22.68g (25.2%), Cholesterol: 51.65mg (17.22%), Sodium: 148.5mg (6.46%), Alcohol: 2.9g (100%), Alcohol %: 3.54% (100%), Protein: 2.82g (5.65%), Vitamin A: 650.75IU (13.02%), Vitamin B2: 0.12mg (7.18%), Phosphorus: 59.56mg (5.96%), Calcium: 53.8mg (5.38%), Vitamin D: 0.73µg (4.85%), Manganese: 0.09mg (4.47%), Copper: 0.09mg (4.27%), Vitamin E: 0.53mg (3.56%), Selenium: 2.47µg (3.53%), Vitamin B12: 0.19µg (3.23%), Iron: 0.57mg (3.14%), Magnesium: 11.75mg (2.94%), Vitamin B1: 0.04mg (2.91%), Potassium: 90.5mg (2.59%), Vitamin B5: 0.22mg (2.16%), Zinc: 0.31mg (2.09%), Vitamin B3: 0.41mg (2.03%), Folate: 7.25µg (1.81%), Fiber: 0.43g (1.72%), Vitamin K: 1.8µg (1.71%), Vitamin B6: 0.03mg (1.57%)