

Creme de Menthe Pie

Ingredients

Chocolate Crust

- 1 1/2 cups finely rolled chocolate wafers
- 1/4 cup sugar
- 1/2 cup melted butter

Filling

- 25 large marshmallows
- 2/3 cup milk
- 2 Tbsp white crème de cacao
- 1/4 cup crème de menthe
- 1/2 pint whipping cream, whipped

Instructions

Chocolate Crust

1. Combine finely rolled chocolate wafers, sugar, and melted butter. Mix well.
2. Pat into the bottom of pan, saving a little for the top.
3. Chill at least 1 hour.

Filling

1. Put marshmallows and milk in a double boiler. Heat under low heat, blending until smooth.
2. Cool.
3. Add white crème de cacao and crème de menthe.
4. Cool thoroughly, then mix with whipped cream.

Assembly

1. Pour filling into prepared chocolate crust shell.
2. Sprinkle with reserved chocolate crumb mixture.
3. Chill 24 hours.

Creme de Menthe Pie

25 large marshmallows } Put in double
2/3 c milk } boiler and blend
Cool under low heat.

Add 2 T white creme de cocoa &
1/4 c creme de menthe.

Cool thoroughly, mix with 1/2 pint
whipped cream.

Pour into shell. Sprinkle
with choc. crumbs.
Chill 24 hours.

Chocolate Crust

1½ finely rolled chocolate wafers

Add ¼ c sugar

½ c melted butter.

Mix well. Pat into bottom of
pan. Cool at least 1 hour —
saving a little for top