

Creme De Menthe Pie

Ingredients

- 18 creme filled chocolate cookies, crushed
- 1/3 stick butter
- 28 large marshmallows
- 1/2 cup milk
- 2 Tbsp creme de menthe
- 1/2 pint heavy cream, whipped

Instructions

1. Combine marshmallows and milk in a double boiler; cook until dissolved.
2. Cool; add creme de menthe. Cool thoroughly.
3. Combine crushed cookies and butter; mix well. Press into an 8" pie pan to form the crust.
4. Fold whipped cream into marshmallow mixture; pour into pie shell.
5. Sprinkle with additional cookie crumbs.
6. Chill 5 hours.

Creme De Menthe Pie

28 lge Marshmallows

$\frac{1}{2}$ C milk

2 T Creme de menthe

18 Creme filled disc Cookies - Crushed

$\frac{1}{3}$ stick of butter

$\frac{1}{2}$ pt heavy cream, whipped

Combine marshmallows
& milk in double boiler; cook 'til

dissolved. Cool; add Creme
de menthe. Cool thoroughly.
Combine cookies + butter; mix
well. Press into 8" pie pan.
Fold whipped cream into
marshmallow mixture; pour
into pie shell. Sprinkle with
add 1 crumb - Chill 5 hrs.