



Grasshopper Pie

Prep: 10 minutes plus chilling

Cook: 6 minutes • Serves: 8

- 24 marshmallows, each cut into 4 pieces (about 3 cups)
- ½ cup whole milk
- 1 container (8 ounces) extra creamy whipped topping, thawed
- 1 teaspoon mint extract
- 8 teaspoon green food coloring (about 15 drops)
- 1 (9-inch) prepared chocolate piecrust
Chocolate curls (optional)

1. In medium saucepot, heat marshmallows and milk over low to medium-low heat 6 to 8 minutes or until marshmallows are melted, stirring frequently; do not let mixture simmer. Transfer mixture to large bowl and refrigerate 15 minutes, stirring every 5 minutes. 2. Fold whipped topping, mint extract and food coloring into marshmallow mixture until well combined. Spoon marshmallow mixture into piecrust. Refrigerate at least 4 hours or up to 2 days before serving. Sprinkle with chocolate curls, if desired. Cut pie into 8 pieces to serve.

*Approximate nutritional values per serving:
154 Calories, 7g Fat (6g Saturated),
2mg Cholesterol, 33mg Sodium,
24g Carbohydrates, 1g Fiber, 1g Protein*