

Frozen Grasshopper Pie

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Servings: 8

CRUST

1 1/4 cups (about 22 wafers)
chocolate wafer crumbs
1/4 cup sugar
1/4 cup butter, melted

FILLING

1 package (10 ounce) miniature
marshmallows
1/3 cup 2% milk
1/4 cup creme de menthe
2 tablespoons creme de cacao
1/4 teaspoon peppermint extract
(optional)
2 cups heavy whipping cream
maraschino cherries (optional)
additional whipped cream (optional)

Preparation Time: 20 minutes

Freeze Time: 6 hours

In a small bowl, mix the wafer crumbs and sugar; stir in the butter. Press onto the bottom and up the sides of a greased nine-inch pie plate. Refrigerate for 30 minutes.

Meanwhile, in a large saucepan, combine the marshmallows and milk. Cook and stir over medium-low heat for 12 to 14 minutes or until smooth. Remove from the heat. Cool to room temperature, stirring occasionally. Stir in the liqueurs and, if desired, the peppermint extract.

In a large bowl, beat the cream until soft peaks form. Fold in the marshmallow mixture. Transfer to the crust. Freeze for six hours or until firm.

If desired, top with cherries and additional whipped cream just before serving.

Per Serving (excluding unknown items): 329 Calories; 28g Fat (80.4% calories from fat); 2g Protein; 14g Carbohydrate; 0g Dietary Fiber; 98mg Cholesterol; 86mg Sodium. Exchanges: 0 Non-Fat Milk; 5 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	329	Vitamin B6 (mg):	trace
% Calories from Fat:	80.4%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	17.5%	Thiamin B1 (mg):	trace

% Calories from Protein:	2.1%
Total Fat (g):	28g
Saturated Fat (g):	17g
Monounsaturated Fat (g):	8g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	98mg
Carbohydrate (g):	14g
Dietary Fiber (g):	0g
Protein (g):	2g
Sodium (mg):	86mg
Potassium (mg):	62mg
Calcium (mg):	52mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	1112IU
Vitamin A (r.e.):	310RE

Riboflavin B2 (mg):	.1mg
Folacin (mcg):	3mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	44
% Refuse:	n n%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	5 1/2
Other Carbohydrates:	1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 329	Calories from Fat: 265
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% Daily Values*

Total Fat 28g	43%
Saturated Fat 17g	87%
Cholesterol 98mg	33%
Sodium 86mg	4%
Total Carbohydrates 14g	5%
Dietary Fiber 0g	0%
Protein 2g	
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Vitamin A	22%
Vitamin C	1%
Calcium	5%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.