

Coffee Cordial Pie

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graham cracker crust
1/2 cup water
1 tablespoon instant coffee
32 large marshmallows
1/4 cup coffee liqueur
3 tablespoons Irish whiskey
1 1/2 cups chilled whipping cream

Bake the pie crust.

In a saucepan over low heat, heat some water, the dry instant coffee and marshmallows, stirring constantly until the marshmallows are melted.

Refrigerate, stirring occasionally, until the mixture mounds slightly when dropped from a spoon, about 20 minutes.

Gradually stir in the liqueur and whiskey.

In a bowl, beat the whipping cream in a chilled 2-1/2 quart bowl until stiff. Fold the marshmallows into the whipped cream. Pour into the crust. Sprinkle with grated semi-sweet chocolate if desired.

Refrigerate until set, at least four hours.

Per Serving (excluding unknown items): 1051 Calories; 1g Fat (0.5% calories from fat); 4g Protein; 210g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 118mg Sodium. Exchanges: 12 Other Carbohydrates.