

Peppermint Snowpie

Nestle Carnation

Servings: 8

CRUST

*1 1/4 cups (8 crackers) chocolate
graham cracker crumbs
2 tablespoons granulated sugar
1/3 cup butter, melted*

FILLING

*1 envelope (7 grams) unflavored
gelatin
2 tablespoons boiling water
1 can (12 ounce) Nestle Carnation
evaporated milk
1 cup (6 ounce) Nestle Tollhouse
premier white morsels
1/2 teaspoon peppermint extract
1 container (8 ounce) frozen whipped
topping, thawed and divided
1/2 cup (about 24) coarsely chopped
hard peppermint candies, divided*

Preheat the oven to 375 degrees.

Grease a nine-inch deep-dish pie plate.

For the crust: Combine the crumbs and sugar in the pie plate. Stir in the butter. Press the crumb mixture into the prepared pie plate. Bake for 8 minutes. Cool completely.

For the filling: Place the gelatin in a bowl and stir in the water. Let soften for 1 minute.

In a saucepan over a medium heat, heat the evaporated milk and softened gelatin stirring constantly with a whisk until dissolved and hot. Remove from the heat. Stir in the morsels and peppermint extract until completely melted. Pour into a medium bowl. Refrigerate, uncovered, for 30 minutes, stirring occasionally, until cool to the touch.

Gently whisk in two cups of whipped topping. Sprinkle 1/4 cup of candies over the bottom of the crust. Pour the filling over the crust. Refrigerate for two hours or until set.

Spread the remaining whipped topping over the center of the filling. Sprinkle with the remaining candies. Serve immediately.

Per Serving (excluding unknown items): 80 Calories; 8g Fat (84.2% calories from fat); trace Protein; 3g Carbohydrate; 0g Dietary Fiber; 20mg Cholesterol; 77mg Sodium. Exchanges: 1 1/2 Fat; 0 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	80	Vitamin B6 (mg):	0mg
% Calories from Fat:	84.2%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	15.4%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.4%	Riboflavin B2 (mg):	trace
Total Fat (g):	8g	Folacin (mcg):	trace
Saturated Fat (g):	5g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	trace
Cholesterol (mg):	20mg	% Refuse:	n n%
Carbohydrate (g):	3g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	77mg	Vegetable:	0
Potassium (mg):	2mg	Fruit:	0
Calcium (mg):	2mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	286IU		
Vitamin A (r.e.):	71RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 80 Calories from Fat: 67

% Daily Values*

Total Fat 8g	12%
Saturated Fat 5g	24%
Cholesterol 20mg	7%
Sodium 77mg	3%
Total Carbohydrates 3g	1%
Dietary Fiber 0g	0%
Protein trace	

Vitamin A	6%
Vitamin C	0%
Calcium	0%
Iron	0%

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