

Dessert

Peppermint Dream Pie

Featured recipe in the December 2010 issue of Southern Living, Bon Appetit and Family Circle Magazines and in a December 2010 free-standing newspaper insert

Dixie Crystals Sugar

Start to Finish Time: 2 hours

CRUST

1/2 cup butter, softened

2 tablespoons Imperial Sugar confectioner's powdered sugar

1 1/2 cups chocolate wafer crumbs

FILLING

1 package gelatin

1/4 cup cold water

3 egg whites, beaten stiff and dry

1 cup heavy whipping cream

1/2 teaspoon vanilla extract

1/2 cup Imperial Sugar extra fine granulated sugar

1 cup peppermint stick candy, crushed and loosely packed

1/2 teaspoon peppermint extract

DECORATION

crushed peppermints

round peppermints

sweetened heavy whipping cream

chocolate for molding into leaves

mint sprig

For the crust. Cream the butter with the powdered sugar.

Add the chocolate wafer crumbs. Mix well.

Pat into the bottom and sides of the pie pan. Chill.

For the filling. Soften the gelatin in cold water and dissolve over hot water.

Beat the egg whites until stiff and fold in the sugar gradually.

Combine the gelatin with the egg whites.

Fold in the whipped cream, flavoring and crushed candy.

Pour into the crumb pie crust and chill.

To make the chocolate leaves. Select either plastic or real leaves as your mold. If you use real leaves, be careful to select non-poisonous leaves. Good examples are rose leaves or lemon leaves. Wash and dry thoroughly. make sure to leave the stem on so you can peel the leaf off when the chocolate is hardened. Plastic leaves work well also.

Melt the chocolate in a double boiler.

Using a pastry brush, spread the chocolate over the underside of each leaf all the way to the edges. Keep the thickness to about 1/8 inch.

Place the leaves on a wax or parchment paper-lined tray and put the tray into the refrigerator for about 20 minutes or until the chocolate hardens.

When you are ready to decorate the pie, carefully peel the leaf off from the chocolate. Try not to handle the chocolate any more than necessary as the warmth from your fingers will melt the chocolate.

Yield: 1 9-inch pie

Per Serving (excluding unknown items): 1772 Calories; 180g Fat (90.0% calories from fat); 18g Protein; 27g Carbohydrate; 0g Dietary Fiber; 575mg Cholesterol; 1249mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 36 Fat; 1 Other Carbohydrates.