

MORTON & BASSETT SPICES®

Peppermint Chocolate Silk Pie



FILLING & TOPPING

- 12 tablespoons butter, at room temperature
- 1 cup sugar
- 3.5 ounces bitter-sweet chocolate, melted
- 3 eggs
- 1 teaspoon Morton & Bassett Vanilla Extract
- 1 cup heavy whipping cream

- ½ tablespoon sugar

- Chocolate shavings and chopped peppermint pieces

CRUST

- 1⅓ cups chocolate-wafer cookie crumbs
- 1 pinch salt
- 5.5 tablespoons butter, melted

Preheat your oven to 350F. In a large bowl stir together chocolate cookie crumbs and salt, then add in melted butter and combine thoroughly. Press cookie mixture into a 9 inch pie dish and press so the crust lays evenly across the dish and up the sides. (a small flat plate or glass can help press the crust into place). Bake for ten minutes and remove to cool. For the filling, in a large bowl, with an electric mixer, whip together the butter and sugar. Then drizzle in melted chocolate and eggs one at a time, allowing a few minutes of mixing in between each egg. Add vanilla and pour into the cooled crust. Let pie set up in the fridge (this may take up to 5 hours, to speed things up you can use the freezer) To make the whipped topping, using an electric mixer beat the heavy cream with sugar until soft peaks start to form. Spoon on top of the pie and sprinkle with chocolate shavings and peppermint pieces.



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