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No-Bake

GRASSHOPPER PIE

Makes: 12 servings at 37¢ each. Prep: 15 minutes.

Chill: 2 hours.

28 chocolate sandwich cookies (2 sleeves)

(2 sleeves)
2 to 3 tablespoons plus 1 cup milk

 box (3 ounces) instant vanilla pudding and pie filling
 cup creme de menthe liqueur OR peppermint schnapps

2 cups frozen nondairy whipped topping, thawed

1. Process 20 cookies in food processor or blender until finely

crushed. Add 2 to 3 tablespoons milk; process until crumbs begin to

hold together. Press into 9-inch pie dish (photo 1, above right).

2. With hand mixer, beat instant

pudding and pie filling, 1 cup milk and creme de menthe (see Note) in bowl until thickened and smooth

(photo 2). Fold in whipped topping.
Chop remaining 8 sandwich cookies;

fold into pudding mixture (photo 3).

3. Spoon filling into crust, swirling top decoratively. Refrigerate 2 hours

or as long as overnight.

Note: If you are using a clear liqueur, you may wish to add 1 to 2

drops of green food coloring.

Nutrient Value Per Serving: 223 calories, 8 g fat (4 g saturated), 2 g protein, 32 g carbohydrate, 1 g fiber, 302 mg sodium, 3 mg cholesterol.

Mint Pie Prep Steps



1. Firmly press cookiecrust mixture evenly over bottom and sides of 9-inch glass pie dish.



2. Beat together instant pudding and pie filling with milk and liqueur until thickened.



SEE GRASSHOPPER PIE RECIPE

3. With rubber spatula, carefully fold whipped topping, then chopped cookies, into pudding.