

Grasshopper Bars

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Servings: 20

FOR THE FILLING

*1/2 cup milk
3 cups mini marshmallows
2 tablespoons unsalted butter, cut into small pieces
2 tablespoons plus one cup heavy cream
2 teaspoons pure peppermint extract
1 teaspoon pure vanilla extract
6 to 8 drops liquid green food coloring (optional)*

FOR THE CRUST

*34 chocolate wafer cookies (such as Nabisco Famous Wafers)
6 tablespoons unsalted butter, melted*

FOR THE TOPPING

*3/4 cup heavy cream
6 ounces bittersweet chocolate, finely chopped*

Preparation Time: 25 minutes

In a medium saucepan, heat the milk on medium until hot. Add the marshmallows and butter. Stir to melt. Remove from the heat. Stir in two tablespoons of heavy cream, the peppermint extract, vanilla extract and the food coloring (if using). Let cool to room temperature, about one hour.

Meanwhile, line a nine-inch square baking pan with parchment paper, leaving a two-inch overhang on two sides.

In a food processor, pulse the cookies to form fine crumbs. Add the butter and pulse to combine. Press evenly into the bottom of the prepared pan. Refrigerate.

Once the marshmallow mixture is cool, using an electric mixer, beat the remaining one cup of heavy cream until stiff peaks form. Fold a spoonful of the cream into the marshmallow mixture to loosen. Then fold in the remaining cream. Spread on top of the chilled crust. Refrigerate until set, at least 30 minutes.

Make the topping: In a small pot, heat the cream on medium until hot but not boiling. Remove from the heat. Add the chocolate. Let sit for 1 minute, then stir until melted and smooth. Spread evenly over the filling. Refrigerate until set, at least 30 minutes or up to one day.

When ready to serve, use the overhangs to transfer to a cutting board. Cut into pieces.

Per Serving (excluding unknown items): 202 Calories; 22g Fat (90.0% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 17mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat.