

# Creme De Menthe Pie

*Mrs Jack Reed*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Servings: 6**

*16 chocolate cream cookies  
(Oreo), rolled*

*1/3 cup butter, melted*

*1/2 cup milk*

*24 large marshmallows*

*1/4 cup creme de menthe*

*2 squares semisweet  
chocolate*

*1 cup whipping cream*

Roll out the cookies. Add them to the melted butter. Press into a pie pan. Let set.

In a double boiler, melt the marshmallows. Add the milk. Cool.

Add the creme de menthe and whipping cream.

Pour the filling into the pie shell. Shave chocolate over the filling.

Refrigerate for two to three hours before serving.

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Per Serving (excluding unknown items): 642 Calories; 42g Fat (57.5% calories from fat); 4g Protein; 66g Carbohydrate; 0g Dietary Fiber; 84mg Cholesterol; 148mg Sodium. Exchanges: 0 Non-Fat Milk; 8 1/2 Fat; 4 Other Carbohydrates.