No Bake Peppermint Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

1 graham cracker crust (store bought and no baking required) *homemade recipe below
24 large marshmallows
½ cup milk
1 tsp vanilla extract
1/8 tsp salt
6 peppermint or mint extract drops
6-7 drops of red or green food coloring
2 cups Cool Whip (*homemade whipped cream recipe below)
2 tbsp crush peppermint or spearmint candy

Crust:
1 2/3 cup graham crackers
¼ cup sugar
¼ cup plus 2 tbsp butter, melted

Whipped Cream:
2 cups heavy cream
¼ cup sugar
1 tbsp vanilla extract

Instructions

Over low heat in a saucepan, mix marshmallows and milk, stirring constantly until melted. Remove from heat and add vanilla, salt, extract and coloring.

Refrigerate for 15 minutes and then add Cool Whip or homemade whipped cream and half of the crushed candy. Pour into 9-inch pie crust or individual pies and freeze for 4

hours (for 9-inch, less for smaller pies) or refrigerate for 8 hours. Sprinkle the remaining crushed candy over the top.

Crust:

Mix all ingredients together and press into 9-inch pie plate

Whipped Cream:

Beat all ingredients together until soft peaks form and refrigerate until needed.