



Gammy's House Recipes

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Leprechaun Pie

This is a fantastic white chocolate mousse pie.

Ingredients:

- 5 squares (1-oz.) white chocolate
- 1/4 cup whipping cream
- 4 oz. cream cheese, softened
- 1/2 tsp. liquid green food coloring
- 1/2 tsp. vanilla or peppermint extract
- 1/2 cup icing sugar
- 1 cup whipping cream, whipped until stiff
- 1 9-inch graham cracker or chocolate crumb crust
- 1/2 cup mint chocolate chips or green melting wafers (the kind for candy-making)
- additional candies or sprinkles, if desired

Directions:

1. In a large, microwave-safe bowl, combine the white chocolate and 1/4 cup of the whipping cream. Microwave on high power, 30 seconds at a time, stirring after each time, until the chocolate is completely melted and the mixture is smooth.
2. With an electric mixer, beat the softened cream cheese, the vanilla or peppermint extract, the green food coloring and the icing sugar into the chocolate mixture until everything is evenly blended.
3. Gently fold in the whipped cream, taking care not to deflate the cream, until no white streaks remain.
4. Spoon into the prepared crumb crust, cover with plastic wrap and chill for at least 4 hours or overnight.
5. Melt the chocolate chips or green melting wafers in a double boiler over hot water, stirring until smooth. Drizzle over top of the chilled pie, then return to the refrigerator until set. If you wish, you can decorate the top of the pie with additional green candies or sprinkles before serving.