

Chocolate Mint Cream Pie with Brownie Crust

written by The Recipe Exchange | February 28, 2015

Ingredients

1 cup chopped Andes® mints – softened in the microwave
6 eggs – separated
1 1/2 cups real whipped cream
4-5 drops green food coloring – optional
1/4 cup heavy whipping cream
20 oz. box brownie mix – prepared as directed in a 13" X 9" X 2" pan
1 cup semi-sweet chocolate chips
oz. pkg. Andes® mints – for garnish

Directions

Whisk egg yolks in the top of a heated double boiler until pale yellow and frothy; stir in chopped mints until melted. Remove from heat.

Whisk egg whites until stiff, then slowly fold into double boiler. Slowly fold whipped cream and food coloring into double boiler.

Evenly spread mint mixture over cooled brownie; refrigerate until needed.

Heat cream in a double boiler; stir in chocolate chips until melted. Evenly spread chocolate mixture over mint mixture in the brownie pan.

Decorate top with additional mints.