

# Mint Chocolate Mousse Pie

## Crust Ingredients:

- 1 1/2 box of chocolate mint cookies (crushed)
- 1 cube of butter (melted)

## Directions:

Mix crushed cookies and butter together.

Press into pie pan to make the crust.

Let sit in refrigerator over night (12 Hours)

## Pie Filling Ingredients:

- 2 cups of heavy cream
- 2 1/2 cups of cocoa
- 4 tsps. of mint flavoring
- 1 pkg. of unflavored gelatin
- 1 tsp. of sugar

## Directions:

Mix ingredients together, and then blend for 2 Minutes

Fill piecrust with filling.

## Topping Ingredients:

- 2 cups of heavy cream
- 3 tsps. of vanilla
- 1/4 cup of powdered sugar

## Directions:

Mix ingredients together, and then whip at high speed in blender.

Top the cake with the mixture and then Add coarsely broken cookie on top.