

# Crème de Menthe Pie (Mint Chocolate)

Prep: Not specified (plus at least 6 hours chilling) • Cook: 10 minutes

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*A cool, creamy mint-chocolate dream: black-bottom Oreo crust coated with silky mint ganache, crowned by a light mint cream filling studded with dark chocolate. It's like mint chocolate chip ice cream turned into an elegant, sliceable pie.*

## Ingredients

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- 22 whole (250 g) Oreo cookies (not Double Stuf)
- 4 Tbsp (56 g) unsalted butter (melted)
- 1/2 cup (120 ml) heavy cream (for ganache)
- 4 oz (113 g) bittersweet or semi-sweet chocolate (finely chopped, for ganache)
- 1/4 teaspoon peppermint extract (for ganache)
- 1 cup (240 ml) heavy cream (cold, for filling)
- 8 oz (226 g) cream cheese (full-fat brick; softened to room temperature)
- 3/4 cup (90 g) confectioners' sugar
- 3 Tbsp (45 ml) crème de menthe syrup
- 1/4 teaspoon peppermint extract (for filling)
- 2 oz (56 g) bittersweet or semi-sweet chocolate (finely chopped (or mini chocolate chips), for filling)
- as desired whipped cream (optional, for topping)
- as desired fresh mint leaves (optional, for garnish)
- as desired chocolate curls or shavings (optional, for topping)

## Instructions

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1. Preheat oven to 350°F (177°C).
2. Make the crust: Pulse 22 whole Oreo cookies (cream included) into fine crumbs. Transfer to a bowl, add melted butter, and stir until evenly moistened.
3. Press the mixture firmly into the bottom and up the sides of an ungreased 9-inch pie dish to form a compact crust.
4. Bake crust for 10 minutes. Set on a rack to cool slightly while preparing the ganache.
5. Make the ganache: Place finely chopped chocolate in a medium heatproof bowl. Heat cream in a small saucepan over medium heat until it just begins to simmer.
6. Pour hot cream over chocolate and let sit 2–3 minutes. Add peppermint extract, then gently stir until smooth and glossy.
7. Pour ganache into the baked crust and spread across the bottom and slightly up the sides; tilt the dish to coat if needed. Refrigerate until the black-bottom crust is completely cool.
8. Make the filling: Using a mixer with whisk attachment, whip the cold heavy cream to stiff peaks; set aside.

9. In a separate bowl, beat softened cream cheese until completely smooth. Beat in confectioners' sugar, crème de menthe syrup, and peppermint extract until combined.
10. Gently fold the whipped cream into the mint mixture until no streaks remain. Fold in the finely chopped chocolate (or mini chips).
11. Spread the mint cream filling evenly into the cooled, ganache-lined crust.
12. Chill the pie for at least 6 hours (or overnight) until set.
13. Garnish before serving with whipped cream, fresh mint leaves, and chocolate curls/shavings, if desired. Slice and serve cold.

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**Tags: Pie, Mint Chocolate, No Bake, Dessert, Creamy, Holiday**

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