

Chocolate Candy Cane Pie (Houston Chronicle)

Crust:

2 c. vanilla wafers, crushed	1/3 c. powdered sugar
6 T. unsweetened cocoa powder	6 T. butter, melted

Chocolate Layer:

3/4 c. semisweet chocolate chips	1/2 c. powdered sugar
1 c. heavy cream	

Peppermint Layer:

1/2 c. crushed candy canes or peppermint candy	1/4 c. milk
1 1/2 c. miniature marshmallows	1 c. heavy cream

- To make crust: Preheat oven to 350°.
- Combine crushed vanilla wafers, cocoa, powdered sugar and melted butter in a bowl. Press into a 9 inch pie pan. Bake for about 10 minutes. Cool.
- To make chocolate layer: Bring 3 T. water to a boil. In a medium mixing bowl, mix water and chocolate chips, stirring constantly until all the chips are melted and smooth. Cool to room temperature.
- In a large, chilled mixing bowl, whip cream with powdered sugar until stiff peaks form. Fold in the chocolate mixture with a rubber spatula. Spoon into crust; chill.
- To make peppermint layer: Break the candy into chunks. In a blender, pulse the candy until you have a fine powder. Combine the marshmallows and milk in a saucepan. Cook over medium-low heat, stirring constantly until the marshmallows are melted. Cool until you are able to touch the mixture.
- Whip the cream to stiff peaks. Fold in the peppermint candy and the marshmallow mixture. Spoon onto the chocolate mixture. Chill or freeze for at least 4 hours.