

## WHITE RUSSIAN PIE

6 to 8 servings

24 large marshmallows

½ cup milk

21 cream-filled chocolate sandwich cookies, finely crushed

3 to 4 tablespoons melted butter

1/3 cup coffee liqueur or strong black coffee, chilled

2 cups whipped cream or whipped topping

Chocolate curls (optional)

1. In a medium saucepan, combine the marshmallows and milk; cook over low heat until the marshmallows melt, stirring constantly. Let cool in the pan for 15 minutes.
2. Meanwhile, in a medium bowl, combine the cookie crumbs and butter; mix well then press the mixture firmly over the bottom and sides of a 9-inch pie plate. Freeze for 15 minutes or until firm.
3. Place the whipped cream in a large bowl. Stir the liqueur into the marshmallow mixture then gently fold the mixture into the whipped cream; spoon into the crust then cover loosely.
4. Freeze the pie for 8 hours, or until firm. Just before serving, garnish with Chocolate curls, if desired.