

Chocolatey Mint COOKIES

Another great recipe for growing girls

Café au Mint Chocolate Pie

Recipe Ingredients

1.5 rows of Chocolatey Mint Girl Guide Cookies, crushed
2 pints of coffee ice cream
½ cup of semi-sweet chocolate chips
3 tablespoons of whipping cream or condensed milk

Method

Grease sides and bottom of a 9" pie plate with regular (not light) margarine.

Crumb cookies in food processor and press into pie plate. Bake for 10 minutes at 350°F

Soften ice cream either at room temperature or in the refrigerator until it is spreadable. Fill baked, cooled pie shell with ice cream, spread evenly and cover with waxed paper. Freeze.

Melt chocolate chips over low heat, add whipping cream or condensed milk and spread over ice cream pie. Refreeze. Thaw slightly before serving.

ENJOY!