

## Mini Grasshopper Pies: A No-Bake Mint Chocolate Delight

These Mini Grasshopper Pies stand out for several reasons:



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 1 1/2 cups chocolate cookie crumbs
- 1/2 cup unsalted butter, melted
- 1 cup heavy cream
- 1 cup sweetened condensed milk
- 1 teaspoon peppermint extract
- Green food coloring (optional)
- Chocolate shavings or chips for garnish

### DIRECTIONS

1. In a mixing bowl, combine the chocolate cookie crumbs and melted butter until well mixed. Press the mixture into the bottom of mini pie tins to form the crust.
2. In another bowl, whip the heavy cream until soft peaks form. Gently fold in the sweetened condensed milk, peppermint extract, and a few drops of green food coloring if desired.
3. Evenly distribute the mint mixture over the crusts in the mini pie tins, smoothing the tops with a spatula.
4. Cover and refrigerate for at least 2 hours, or until set.
5. Before serving, garnish with chocolate shavings or chips for an extra touch of decadence.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-grasshopper-pies-a-no-bake-mint-chocolate-delight/>