

Peppermint Crisp Oreo Mud Pie

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Ingredients

SCALE

FOR THE CRUST

- 2/3 of a pack of Oreos (24 cookies with frosting scraped off)
- 1 small pack of graham crackers
- 8 TBS /1 stick – unsalted butter, melted in the microwave for 20 seconds

FOR THE GANACHE

- 1 large slab of Cadbury's peppermint Crisp chocolate (other good quality chocolate)
- 2/3 cup whipping cream
- 1 ½ TBS butter

TO ASSEMBLE

- 2 quarts of vanilla ice cream (you can use any flavor)
- 1/3 pack Oreos – 12 cookies
- 3 peppermint crisps crumbled into flakes

Instructions

Preheat oven to 350 F /175C

Arrange a rack in the middle.

FOR THE CRUST

Scrape the frosting out of the Oreos and discard. Break the cookies in half and place cookies in a food processor and process until the crumbs are fine like coarsely ground coffee.

Transfer to a medium bowl, add melted butter and mix to combine. Pour crumb mixture into a 9" springform pan and, using your fingers, press firmly and evenly into the bottom and up the sides. Bake until fragrant, about 10 – 15 minutes. Cool and place in the freezer for 30 minutes.

At this point, put your ice cream in the refrigerator so it will soften (30 minutes).

FOR THE GANACHE

Coarsely chop the chocolate into smaller pieces. Place in a heatproof bowl. Place cream in a

saucepan and bring cream to a simmer over medium heat. Pour heated cream over the chocolate. Let stand for 5 minutes. Add butter and stir until ganache is smooth. Set aside to cool.

TO ASSEMBLE

Take springform pan from the freezer. Remove ice cream from the fridge. Mix with a wooden spoon to soften. Work quickly, spreading the softened ice cream over the crust with a spatula. If the ice cream looks like it's melting, place the pie in the freezer until solid before the next step.

Gently squash the Oreos between two pieces of plastic wrap till the filling squishes out the sides. Place smashed Oreos on top of ice cream.

Pour the warm ganache over the ice cream & Oreos. Tilt pan so the ganache will evenly coat. Cover your pan with plastic wrap. Place on a flat surface in your freezer until completely frozen, minimum 3 hours.

Sprinkle the top with crushed peppermint crisp. Recover with plastic wrap and put back into the freezer until ready to serve!

Thaw 30 minutes before serving. Pop-out of the springform pan. Place on a platter. Cut into slices and enjoy!!!

SERVES 10-12

Did you make this recipe?

Share a photo and tag me @themelissamayo— I can't wait to see what you've made!

Find it online: <https://melissamayo.com/recipe/peppermint-crisp-oreo-mud-pie/>