



No Bake Peppermint Pie

Recipe By KAITLYN BAKER

SERVES: 6-8

INGREDIENTS:

- 1 chocolate sandwich cookie crust (I used store bought)
- 2 (3 oz.) boxes white chocolate instant pudding mix
- 2 cups milk
- 1/2 tsp. peppermint extract
- 8 oz. whipped topping, divided
- 2-3 candy canes, crushed
- red food coloring

DIRECTIONS:

- 1. Whisk together the pudding mixes and milk in a large mixing bowl until they are well combined and stiff peaks start to form.
- 2. Add the peppermint extract and whisk to combine.
- 3. Add a generous amount of red food coloring and whisk until no streaks are remaining.
- 4. Add about 1 cup of the whipped topping to the pudding mixture and whisk to combine. Add a bit more red food coloring to get the pie to your desired shade if needed.
- 5. Pour pie filling into the sandwich cookie crust. Cover and place the pie in the refrigerator to chill for at least 4 hours.
- 6. Before serving, place the remaining whipped topping in a piping bag fitted with a 1M open star tip, then pipe it in single squeezes all the way around the outer edge of the pie.
- 7. Sprinkle crushed candy canes or peppermint candy inside your whipped topping border.

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