Grasshopper Pie

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&frm=1&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRw&url=http://www.hankenimports.com/home-decor/1853-luck-of-the-irish-hanging-display.html&ei=vDb3VNjAHoKWyAT3y4DQBQ&bvm=bv.87519884,d.aWw&psig=AFQjCNE_HH2boKwLp_S2J8GOcnUhkeFAEw&ust=1425573940191263)Ingredients:

•1 package Oreos

•1/4 cup (1/2 stick) salted butter, melted

•2 cups whipping cream, whipped

•1 {7 oz.} jar marshmallow crème

•1/4 cup milk

•1/2 tsp. peppermint extract {Make sure it's peppermint and not mint. Otherwise, your pie will taste like straight-up toothpaste. Yuck.}

•10 drops green food coloring

Directions:

1. Count out 22 Oreos and put them in a big Ziploc bag and crush them with a rolling pin.

2. In a medium bowl, combine crushed Oreos and butter; mix well.

3. Press Oreo mixture in a 9 inch pie pan and place in refrigerator to let cool.

4. Meanwhile, gently combine whipped cream, marshmallow crème, and milk in a large bowl until smooth. If you microwave the marshmallow crème for about 30 seconds before adding it to the whipped cream, it helps to avoid lumps.

5. Add peppermint extract and food coloring and mix well until texture is smooth.

6. Place filling on top of pie crust and smooth over.

7. Crush about 4 Oreos and sprinkle crumbles evenly over pie.

8. Serve and enjoy!

Irish Potatoes

Ingredients:

• 2 1/2 oz. cream cheese – regular, not reduced fat (room temperature)

• 1/4 tsp. vanilla extract

• 1/4 stick of softened butter

• 8 oz. of confectioners’ sugar

• 1 1/2 cups of shredded coconut

• 2-3 tbsp. of cinnamon or however much you need to roll and cover all the balls

Directions:

1. Whip the cream cheese and butter together in bowl of KitchenAid mixer until there are no chunks/texture is smooth.
2. Next, add the vanilla extract and beat for 1 minute. Then, add the 16 ounces of powdered sugar and beat until smooth.
3. Next, stir in the coconut.
4. Roll coconut mixture into small 1” balls. Then, with cinnamon in shallow ball, roll coconut balls into cinnamon. Line cookie sheet with parchment paper and place balls on cookie sheet.
5. Let them sit for an hour or more. This gives them time to harden a tiny bit and retain their ball shape. Refrigerate if needed.