

## Candy Cane Pie

Yields: 8 servings

Prep time: 30 min plus overnight storage  
before serving

### INGREDIENTS:

- 30 Candy Cane Hershey Kisses (unwrapped and crushed)
- 20 Oreo cookies (crushed)
- ¼ cup of unsalted butter (melted)
- 1½ cup of heavy whipping cream
- 12 ounces of plain cream cheese (softened)
- ¾ cup of powdered sugar
- 1 teaspoon of vanilla extract
- ½ teaspoon of peppermint extract
- 3 drops of red food coloring
- 10 mini candy canes (crushed)
- 1 can of whipped cream (for topping)

### TOOLS:

- [Chantal Deep Dish Pie Dish \(9½ In.\)](#)
- [Chantal Mixing Bowl with Pour Spout \(16 Cup\)](#)
- Hand mixer





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### PROCESS:

1. Place the Oreos in a bag and smash until well crushed. Do the same for the candy canes and the Hershey Kisses. (Do not combine just yet.)
2. Mix the oreos and the melted butter together. Then add the crushed up kisses. Stir well and press into the pie dish to form the crust.
3. Using your hand mixer, beat the heavy whipping cream in the ceramic bowl until stiff peaks form (about 6 minutes.) Store the whipped cream in the refrigerator until needed.
4. Then beat the cream cheese until smooth.
5. Add the vanilla, peppermint extract, and the red food coloring to the cream cheese. Continue to beat with mixer until well incorporated.
6. Fold in the chilled whipped cream and  $\frac{3}{4}$  of the crushed candy canes. Mix well with a spoon.
7. Add this filling to your prepared Oreo pie crust. Put additional canned whipped cream along the edges of the pie.
8. Top with remaining crushed candy canes. Place in refrigerator overnight before serving.
9. Serve chilled or at room temperature.

**Happy Holidays!**