



Grasshopper Cheesecake Pie

Saint Patrick's Day Dessert 🍀



2h



2 Servings

We're always lucky when this iconic mint chocolate dessert is on the menu. Inspired by the retro cocktail, Grasshopper pie has a buttery cocoa crust and rich cream cheese filling with a touch of peppermint extract and green sugar for that classic color. With a chocolate glaze drizzle on top, this sweet and striking confection is guaranteed to impress! (serves 8)

What we send

- 2 (¾ oz) unsweetened cocoa powder
- 2 (5 oz) granulated sugar
- 5 oz all-purpose flour ¹
- 8 oz cream cheese ⁷
- 4 (1 oz) sour cream ⁷
- 1 oz green sanding sugar
- ¼ oz peppermint extract

What you need

- ¼ c butter ⁷
- kosher salt
- 1 large egg ³

Tools

- microwave
- 9-inch pie plate
- hand-held electric mixer

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 330kcal, Fat 17g, Carbs 43g, Protein 4g



1. Start crust

Preheat oven to 350°F with a rack in the center.

Microwave **¼ cup butter** in a medium bowl until melted, 30-60 seconds. In a separate medium bowl, whisk to combine **1 packet cocoa powder, ½ cup each of granulated sugar and flour**, and **½ teaspoon salt**.



2. Bake crust

Add **cocoa mixture** to **melted butter** and mix until it resembles wet sand. Transfer to a 9-inch pie plate and press into an even layer on the bottom and up the sides. Bake on center oven rack until crust looks dry, about 15 minutes; let cool completely. Reduce oven temperature to 325°F.



3. Make cheesecake filling

In a medium bowl, combine **cream cheese, sour cream, ⅔ cup sugar, 1 large egg, 2 teaspoons green sanding sugar**, and **¼ teaspoon each of peppermint extract and salt**. Using a hand-held electric mixer, beat until mixture is completely smooth and green pigment is evenly distributed, 1-2 minutes.



4. Bake pie

Transfer **filling** to **cooled crust** and spread into an even layer. Bake **pie** until edges are puffed and center is just set but still a bit wobbly in the middle, 40-45 minutes. Let cool completely.



5. Make glaze

In a small microwave-safe bowl, combine **2 teaspoons of the remaining granulated sugar** and **2 tablespoons water**. Microwave until sugar is just dissolved, about 30 seconds. Add **5 teaspoons of the remaining cocoa powder** and **a pinch of salt**. Whisk until smooth.



6. Decorate & serve

Drizzle **chocolate glaze** over top of **cheesecake** in a decorative pattern. Serve and enjoy!