

Thin Mint Mini Chocolate Pies

By foodiecrush.com

Ingredients:

- 2 packages Keebler® Ready Crust® Mini Graham Cracker Pie Crust
- 1 3.4 ounce package Chocolate Jell-O Instant Pudding and Pie Filling
- 1 cup whipping cream (not ultra-pasteurized which is harder to whip)
- 1/4 cup powdered sugar
- 1 teaspoon pure vanilla extract
- 18-20 Thin Mint cookies, about 1 1/2 sleeves or 1 1/4 cup, crumbled

Instructions:

- 1 In a medium size bowl, prepare chocolate pudding per package directions. Chill in refrigerator while preparing whip cream.
- 2 To prepare whip cream, place cold heavy cream, powdered sugar and vanilla in a large mixing bowl. With an electric hand mixer, stand mixer with whisk beater attachment or hand whisk (which I prefer), beat cream at slow speed, slowly increasing speed to avoid splashes as cream thickens.
- 3 Continue beating until soft peaks form. Slow beat speed at tail end of mixing so you don't beat too long for cream to turn into butter.
- 4 Pull pudding from refrigerator and gently fold 1 cup—or half—of the whip cream in with the pudding. Spoon pudding into graham cracker pie crusts to 1/4" below the lip of the pie crust (pudding will plump once whip cream is added to top.) Top pudding with 1 tablespoon or more of crumbled thin mint cookies. Top mixture with dollops of whip cream. Refrigerate for up to 1/2 hour or overnight before serving.
- 5 **optional pudding ingredient add-ins: raspberries, strawberries, bananas or nuts.