

## **Mini Egg Chocolate Mousse Pie with Chocolate Cookie Crust**

*Yields: one 9-inch pie*

### *Chocolate crust ingredients*

1 3/4 cup (175 g) oreo baking crumbs

1/3 cup (75 g) salted butter, melted

### *to make the chocolate crust*

In a medium bowl, stir together the oreo baking crumbs and melted butter until combined.

Press the crumbs firmly into a 9-inch pie plate. I start with the edges, and then finish with the bottom. Take care not to make the bottom corner too thick!

You may choose to simply transfer the crust to the fridge to set, or bake it at 350 degrees for 10 minutes.

### *chocolate filling ingredients*

1 1/3 cups (230 g or 8 oz) semi-sweet chocolate chips or chopped chocolate

2 large egg whites

1/2 cup (100 g) granulated sugar

1/4 teaspoon salt

2 cups (480 mL) whipping cream

1 teaspoon vanilla extract

*optional:* 1/2-1 tablespoon espresso powder (or instant coffee) - leave out if you're not a coffee fan or if you're making this for kids!

3/4 cups mini eggs, chopped

1/2 cup chopped oreos

### *topping*

1 cup (240 mL) whipping cream

1 tablespoon powdered sugar

1 teaspoon vanilla extract

chopped mini eggs

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### *to make the chocolate filling*

Melt the chocolate in the microwave, stirring every 15 seconds so it doesn't burn (alternatively, use a double boiler on the stove). Set aside.

Next, make the meringue: Place the egg whites and sugar in a medium heat proof bowl (not glass!), and whisk until combined. Place over a saucepan that has a few inches of water in it and bring the water to a boil. The mixing bowl with the sugar mixture should not be touching the water. Heat the mixture, stirring occasionally, until it reaches 160 degrees F, which ensures the egg whites are cooked and safe. Remove from heat, add salt, and whip on high speed until the mixture becomes thick, white, and glossy - about 5 minutes. You want medium stiff peaks here.

Once the meringue is ready, add all of the chocolate to it, and gently fold together until completely combined. Set aside.

In a large bowl, whip the whipping cream on high speed until medium peaks form. Add vanilla extract, and the espresso powder (if using). Mix together.

Finally, gently fold about half of the whipped cream into the chocolate meringue mixture until almost combined, and then fold in the remaining whipped cream.

Spread about half the filling over the chocolate crust, and then sprinkle the chopped mini eggs and oreos over top. Spread the remaining filling on top, and transfer to the fridge to set. Chill for at least 2-3 hours before serving.

Before serving, whip the whipping cream until medium peaks form, and then add in the powdered sugar and vanilla extract. Spread over the pie, or pipe around the edge of the pie with a piping bag fitted with a large star tip. Add more chopped mini eggs and serve. Store in the fridge for up to 1 week, or in the freezer for several months.

### *tips:*

- Freeze the pie and serve frozen for an ice cream cake type texture!
- If meringue freaks you out too much, you may be able to simply sub in store bought marshmallow fluff....BUT I haven't been able to test this out yet, so use at your own risk!