

FROM THE KITCHEN OF...

# **& BIRDY PRETZELS**

## **BAILEYS IRISH CREAM PIE**

### **INGREDIENTS: CRUST**

**250 GRAMS OREO COOKIES, CRUSHED**  
**2.5 OZ BUTTER, MELTED**

### **INGREDIENTS: FILLING**

**5.3 OZ BAILEYS IRISH CREAM**  
**1 GRAM ESPRESSO POWDER**  
**8 OZ WHITE CHOCOLATE CHIPS**  
**16 OZ CREAM CHEESE, SOFT**  
**240 GRAMS POWDERED SUGAR**  
**16 OZ HEAVY CREAM**  
**10 ML VANILLA**

**SERVINGS: 1 PIE**  
**TIME TO PREP: MINUTES**  
**COOK TIME: 15 MINUTES**  
**COOK TEMPERATURE:**  
**350°**

### **INGREDIENTS: WHIPPED TOPPING**

**16 OZ HEAVY CREAM**  
**4 OZ BAILEYS IRISH CREAM**  
**80 GRAMS POWDERED SUGAR**  
**10 ML VANILLA**

### **DIRECTIONS: OREO COOKIE CRUST**

- **PREHEAT OVEN TO 325°F. IN A FOOD PROCESSOR, CRUSH THE OREO COOKIES AND ADD TO YOUR MELTED BUTTER AND MIX WELL.**
- **PRESS COOKIE MIXTURE INTO THE BOTTOM OF A PIE PLATE AND BAKE FOR 8-10 MINUTES. LET CRUST COOL COMPLETELY BEFORE FILLING!**

### **DIRECTIONS: FILLING**

- **IN A MICROWAVE SAFE BOWL ADD BAILEYS & ESPRESSO POWDER. MICROWAVE MIXTURE FOR 30 SECONDS AND THEN STIR, MICROWAVE FOR 15 SECONDS AND STIR. REPEAT THIS STEP UNTIL MIXTURE IS STEAMING, BUT NOT BOILING!**
- **ADD WHITE CHOCOLATE CHIPS TO BAILEYS, STIR AND SET ASIDE TO COOL.**
- **TO A MIXING BOWL ADD THE CREAM CHEESE, POWDERED SUGAR, 2 OZ HEAVY CREAM AND 10 ML VANILLA. WHIP ON LOW SPEED UNTIL COMBINED, THEN INCREASE SPEED TO MEDIUM AND WHIP FOR ABOUT A MINUTE.**
- **IN ANOTHER MIXING BOWL WHIP THE REMAINING 14 OZ OF HEAVY CREAM ON MEDIUM-LOW FOR 1 MINUTE, THEN ON MEDIUM-HIGH FOR 2 MINUTES.**
- **FOLD WHIPPED CREAM INTO PIE FILLING AND POUR INTO YOUR BAKED AND COOLED CRUST.**

**DIRECTIONS: BAILEYS WHIPPED TOPPING**

- **ADD 16 OZ HEAVY CREAM, 4 OZ BAILEYS AND 10 ML VANILLA TO A MIXING BOWL AND WHIP UNTIL FOAMY**
- **SLOWLY ADD IN THE POWDERED SUGAR AND WHIP ON HIGH UNTIL STIFF PEAKS FORM.**
- **PIPE THE WHIPPED TOPPING WITH A PASTRY BAG OR JUST SPOON OVER THE TOP OF THE FILLING.**
- **TOP YOUR PIE WITH CHOCOLATE CURLS, ESPRESSO POWDER, COOKIE CRUMBS OR EVEN GREEN SPRINKLES!**
- **ALLOW PIE TO CHILL IN FRIDGE FOR 8 HOURS, OR OVERNIGHT FOR BEST RESULTS.**
- **CHEERS!**