**Chocolate Peppermint Pie**

For your next holiday party, bring this show-stopping Chocolate Peppermint Cream Pie. Decadent and perfect combination of sweet, minty and just a bit of salt for balance - every bite will make you feel like you’re sitting by the crackling fireplace with a cup of hot cocoa.

Morton® Fine Sea Salt crystals are great for baking. The fine flakes dissolve easily and enhance the natural flavors of the cocoa.

INGREDIENTS

Crust:

2 cups shortbread cookie crumbs

1 teaspoon Morton® Kosher Salt

7 tablespoons butter, melted

Filling:

1/4 cup plus 2 tablespoons sugar

1/2 cup unsweetened cocoa powder

3 tablespoons cornstarch

1/4 teaspoon Morton® Fine Sea Salt

2 cups milk, divided

3/4 cup heavy whipping cream

7 1/2 ounces semisweet chocolate, chopped

1 tablespoon peppermint extract

Topping:

Whipped cream

Crushed peppermint candies

METHOD

Preheat oven to 350 degrees Fahrenheit.

In a mixing bowl, combine the cookie crumbs, Morton® Kosher Salt and melted butter. Press into the bottom and sides of a glass pie plate and bake for 12 minutes. Set aside.

To make the filling:  In a medium saucepan, mix together the sugar, cocoa powder, cornstarch and Morton® Fine Sea Salt. Add 1/2 cup milk and stir until a thick paste forms. 

Turn burner on medium heat and whisk in remaining milk and cream. Cook, stirring constantly, until thick, about 5 minutes. Stir in the chocolate to melt and then peppermint extract. Remove from heat. Pour chocolate pudding into cookie crust. Allow to cool at room temperature before refrigerating for at least 6 hours.

Garnish with whipped cream and crushed peppermint candies.