

GUASTELLO'S VILLAGE MARKET

Brown Sugar Bourbon Icebox Pie

Serves 6 – 8

Ingredients

Crumb Crust

3/4 of a package Nabisco Famous Wafers (If you're using pre-made crumbs, it will be 1 1/2 cups of crumbs)

5 Tbsp unsalted butter, melted

Filling

3.4-ounce package Jello Instant Vanilla Pudding Mix (be sure to get the instant, not the cook and serve, style)

1 1/2 cup cold heavy cream, divided

1/2 cup bourbon

4 Tbsp dark brown sugar

Garnish

dark chocolate curls or shavings

Instructions

Lightly spray a 9-inch pie dish.

Crush the wafers in a food processor or with a rolling pin. Make sure to get them nice and fine.

Measure out 1 and 1/2 cups of crumbs and toss with the melted butter until well blended. Press the crumbs evenly into the 9-pie plate, I like to use the bottom of a metal cup measure to help me get them evenly and firmly patted down. Refrigerate.

Whip 1 cup of the cream and set aside.

Blend the bourbon and brown sugar together, stirring until the sugar is dissolved. You may want to let it sit for a few minutes. Then blend that into the remaining half cup of cream.

Whisk the pudding mix with the bourbon infused cream. Whisk for 2 minutes to allow it to thicken. Fold in the whipped cream until no streaks remain. You can gently whisk the mixture if that helps.

Pour the filling into the crust and smooth out the top if necessary. Refrigerate for 6 hours, or overnight, before serving.

Garnish with chocolate shavings or curls.

Cook's Notes:

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Keep the pie chilled when not serving.

If you can't find Nabisco Famous Wafers, you can use another dark chocolate cookie, even Oreos will work.

Credit: theviewfromgreatisland.com