



Mint Chocolate Ice Cream Grasshopper Pie

Cool Summer Magic in Every Bite

The first time I tasted this pie, the minty chill made my teeth tingle. Chocolate ganache dripped down my chin, and I laughed. That crunch of Oreo crust? Pure joy. **Ever wondered how two freezer staples could become a showstopper?** This pie turns simple into special. Share it with friends, and watch their eyes light up.

My Messy First Try

I rushed softening the ice cream. It turned soupy, sliding off the crust. Ganache clumped because I microwaved it too long. **But here's the thing: imperfect food still brings people together.** My family ate it

with spoons straight from the pan. Now I know—slow and steady wins the pie race. What's your funniest kitchen fail?

Why It Works

- The Oreo crust adds crunch against creamy ice cream. - Mint and chocolate are a classic pair for a reason—they pop. **Which flavor combo surprises you most?** Is it salty-sweet or spicy-chocolate? Tell me below!

A Slice of History

Grasshopper pie got its name in the 1950s for its bright green color. Back then, it used crème de menthe, not ice cream. *Did you know the original recipe called for marshmallows?* This version is easier, no baking required. Perfect for sticky summer nights. Would you try the old-school version?



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Ingredients:

Ingredient	Amount	Notes
Oreo Pie Crust	1	homemade or purchased
Mint ice cream	1 pint	softened for about 10 - 15 minutes
Chocolate chips	$\frac{1}{3}$ cup	
Heavy cream	$\frac{1}{4}$ cup	
Mint Oreos	As needed optional	

How to Make Mint Chocolate Ice Cream Grasshopper Pie

Step 1 Spread softened mint ice cream over the Oreo crust. Use a rubber spatula for smooth edges. Work fast so the ice cream doesn't melt. Press gently to fill gaps. (Hard-learned tip: Let ice cream sit exactly 10 minutes—too soft makes a mess.)

See also [Baked Spaghetti](#)

Step 2 Warm heavy cream in the microwave for 30 seconds. Pour over chocolate chips and whisk until glossy. Reheat for 10 seconds if needed. Stir until no lumps remain. **What's the best way to melt chocolate without burning it? Share below!** **Step 3** Pour ganache over the ice cream layer. Tilt the pie to spread it evenly. Add crushed Mint Oreos for crunch if you like. Chill for at least 2 hours. **Cook Time:** 2 hours **Total Time:** 2 hours 5 minutes **Yield:** 6-8 servings **Category:** Dessert, No-Bake

Fun Twists on the Classic

Cookie Dough Crunch Swap mint ice cream for cookie dough flavor. Mix in mini chocolate chips before spreading. Top with extra dough bits.

Peppermint Patty Use dark chocolate ganache and peppermint extract in the ice cream. Garnish with candy cane pieces for a holiday vibe. **Mocha Madness** Add a shot of espresso to the ganache. Pair with coffee ice cream for grown-up flavor. Dust with cocoa powder. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Pairings

Serve slices with whipped cream and fresh mint leaves. Try a side of warm brownies for contrast. Pair with cold milk or a minty mojito for adults. *Fun fact: Grasshopper pie got its name from its bright green color!* **Which would you choose tonight—milk or mojito?**



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Keep It Cool

This pie loves the freezer. Let it chill for 2 hours, or overnight if you're planning ahead. Leftovers? Cover with foil and freeze up to a week.

Fun fact: My grandkids sneak slices straight from the freezer—no thawing needed! Want to batch-cook? Double the crust and ganache, but keep ice cream separate until serving. Why this matters: A solid freeze keeps the layers neat. Who else has a freezer full of sweet surprises?

See also [Creamy Key Lime Pie with Whipped Topping](#)

Quick Fixes

Ganache too thick? Add a splash of warm cream and stir. Ice cream melting fast? Work quickly or pop the crust in the freezer first. Crumbly crust? Press it tighter or drizzle melted butter to bind. Why this matters: Small tweaks save the dessert. Last summer, my neighbor rescued a cracked crust with extra ganache—genius! Ever had a kitchen save like that?

Your Questions, Answered

Q: Can I make this gluten-free? A: Swap the Oreo crust for gluten-free cookies crushed with butter. **Q: How far ahead can I prep?** A: Freeze the pie up to 3 days—just add toppings before serving. **Q: Any dairy-free swaps?** A: Use coconut milk ice cream and coconut cream for ganache. **Q: Can I halve the recipe?** A: Yes! Use a smaller dish and freeze 1 hour. **Q: What if I don't have mint ice cream?** A: Vanilla works—add 1/4 tsp peppermint extract to the ganache.

Sweet Finale

This pie is my go-to for hot days. It's simple, creamy, and always a hit.
Share your twist with me on Pinterest @SavoryDiscovery—I'd love to see! Happy cooking! —Elowen Thorn.

You need to try !



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Difficulty: **Beginner**



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Prep time: **5 minutes**

Cook time: **minutes**



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Rest time:

Total time: **2 hours 5 minutes**



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Servings: **servings**



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Calories: **kcal**

Best Season: Summer

Description

Enjoy the refreshing and indulgent combination of mint ice cream and

chocolate ganache in this easy-to-make Grasshopper Pie.

Ingredients

- 1 Oreo Pie Crust, homemade or purchased
- 1 pint mint ice cream, softened for about 10 - 15 minutes
- $\frac{1}{3}$ cup chocolate chips
- $\frac{1}{4}$ cup heavy cream
- Optional: Mint Oreos

Instructions

1. Spread Ice cream: Using a rubber spatula, spread softened ice cream over the oreo crust.
2. Make ganache topping: In a microwave safe bowl, warm up 1/4 cup heavy cream for 30 seconds in the microwave. Add 1/3 cup chocolate chips and whisk until incorporated. If you need to warm it up more, put back in the microwave for 10 more seconds and whisk again.
3. Spread ganache: Pour ganache over the top of the ice cream and spread to cover the top. Optionally, add some mint oreos to the top for decoration.
4. Freeze: Freeze for at least 2 hours.

Notes

For best results, let the pie sit at room temperature for 5-10 minutes before slicing.

Keywords: Mint, Chocolate, Ice Cream, Pie, Dessert

See also Light Vanilla Nutmeg Homemade Donuts