Mud Pie

##### **Yield:** Serves up to 8

##### **Prep time:** 30 minutes

##### **Active time:** 1 Hour

##### **Rest time:** >3 Hours

##### **Total time:** At least 4 hours

# Ingredients

### **Heavy Whipping Cream |** 1 & ½ Cup

### **Oreos |** 3 bags or ~ 39 Oreos

### **Cream Cheese |** 8 oz (Room temperature )

### **Chocolate |** 1 Cups (I use a blend of semi-sweet, dark; you do you.)

### **Dark Rum |** 1 Shot (Optional)

### **Salted Butter |** ¾ Stick (¼ for chocolate, ¼ for crust, and ¼ for Dirt filling)

### **Espresso (Optional) |** 1 Shots, or just use another shot of rum 😉

### **Ice Cream (High Fat Content = better) |** 1 Cup (Or 1 cup and a bowl 😊)

# Pre-Cooking Notes

1.) You will need a metal bowl, an electric whisk, and a freezer.

2.) I find that I often make too much, so I just cut back on the “dirt” first and save it for a personal snack.

Original Recipe (There are plenty, I like to do my own thing here): https://spaceshipsandlaserbeams.com/no-bake-oreo-pie/

# Directions

**Making Dirt** (Dirt can be made same day as pie, or a day ahead of time. If made ahead of time it will soak up the cream over night; to which I recommend.)

1.) Pull out butter and cream cheese.   
2.) Perform **Making a Crust and Making Chocolate**   
3.) Mix cream and 1/4th stick of melted butter in mixer until it reaches consistent texture. No chunks.( I like to use the batter attachment here and switch to a whisk for step 3.)  
4.) Once consistency is obtained, add in heavy whipping cream. Mix until substance can be heapingly scooped via spoon.  
5.) Crush ½ of your Oreos by hand, we want a variety of chunk sizes so crush with hand as you pour out of plastic wrapper, and mix gently into cream.

**Making a Crust**

1.)Take ½ of your oreos and separate cream from cookie. Put filling into mixing bowl, and cookies into blender.  
2.) Blend cookies to fine consistency. You want a lot of fine grains; no chunks larger than a dime.  
3.) Melt 1/4th stick of butter in microwave.  
4.) Apply non-stick to pan (I typically use the wrapper the butter came in)  
5.) Pour cookie crumble into pan, and add ¼th  stick of melted butter to mixture.  
6.) Make a crust. (I think using your hands is the easiest method, but you can try a spoon)  
**Making Chocolate**1.) Begin boiling water for a [double broiler.](https://www.youtube.com/watch?v=6BQ1N40lj3U)   
2.) Place ¼ stick of butter, the espresso, and the rum into melting bowl of double broiler.  
3.) Once butter is melted pour in your selection of chocolate into double broiler.  
4.) When chocolate is melted, pour half of it into the pie crust; lightly spread it; too much force and you will clump your crust.

**Finishing Touches**

1.) Apply layer of ice cream.  
2.) Add dirt to pie.  
3.) Drizzle remaining chocolate on top.  
4.) Freeze for 3 hours.  
5.) Have mixture sit out for ~ 5-10 minutes before serving. Or you can just have firm slices.