

Mint Julep Pie



Makes 8 servings

1 graham cracker crust

16oz cream cheese, softened

1 envelope unflavored gelatin

2T cocoa

1/2c water, cold

2T Kentucky Bourbon, recommend
Woodford Reserve

1c sugar, divided use

1c whipping cream, whipped

3 eggs, separated

fresh mint leaves, for garnish

Soften gelatin in water by stirring over low heat until dissolved. Beat egg yolks in separate bowl. Mix 3/4c sugar and beaten egg yolks into gelatin mixture. Cook, stirring constantly, over low heat until slightly thickened, about 3 minutes.

Beat together cream cheese and cocoa. Gradually mix in gelatin mixture and Bourbon, mixing until well blended. Chill until thickened, but not set, about 20~30 minutes.

Beat egg whites until foamy. Gradually beat in remaining 1/4c sugar, beating until stiff peaks form. Fold egg whites and whipped cream together. Gently fold into chilled cream cheese mixture and pour over graham cracker crust.

Chill until firm, at least 3 hours. Garnish with fresh mint leaves.

Prepare Ahead Tip

Keep refrigerated up to 48 hours.