



mud, sweat & cheers!

Bake a Mississippi
Mud Pie and sell
slices to friends!

RECIPE SHEET

Mississippi Mud Pie

This recipe is so simple –
you don't even need to
use an oven!

Serves: 8 to 10

Ingredients

75g unsalted butter

275g chocolate digestives, crushed

250g marshmallows

4 tablespoons milk

350g plain chocolate

2 teaspoons instant coffee
dissolved in 2 tablespoons
boiling water

425ml double cream

TIP: If you're making
this with children, why
not buy a few extra
marshmallows and
chocolate. Let them enjoy
dipping the marshmallows
into the melted chocolate
using forks!



Method

1. Line a 23cm spring-clip tin
with silicone paper. Melt the
butter and mix in the biscuits.
Turn into the tin and press down.
Melt the marshmallows in the
milk on a low heat, then set
aside to cool.

2. Melt the chocolate. Whip the
double cream. Fold together the
marshmallows, cooled coffee,
chocolate and cream and pour
over the biscuit base. Smooth
and chill for 2-3 hours. Decorate
and serve.



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