Chocolate Peppermint Brownie Cheesecake

Crust

2 cups brownie crumbs
4 tablespoons butter, melted

Cheesecake Filling

3 ounces cream cheese, softened
1/4 cup powdered sugar
1/8 teaspoon peppermint extract
7 drops liquid green food coloring

Whipped Topping

1 quart (16 ounces) heavy whipping cream
2 tablespoons granulated sugar

Pudding Filling

1 (3.9 ounce) package instant chocolate fudge pudding mix
Cold milk

Baking Chips

About 5 ounces Crème de Menthe baking chips, from a 10 ounce bag

Chill a large mixing bowl and wire whisk attachment for an electric mixer.

In a medium bowl, combine brownie crumbs and butter. Pat into an ungreased 9 inch pie plate or tart pan and chill.

In a medium bowl, beat cream cheese and powdered sugar until fluffy. Add peppermint extract and food coloring. Mix well and set aside.

Using the chilled bowl and wire whisk attachment, whip whipping cream until stiff with an electric mixer on high speed. Reduce speed to low and gradually add granulated sugar. Return mixer to high speed and whip cream until stiff. Reserve and chill half of whipped cream for topping. Gently fold remaining half of whipped cream into Cheesecake Filling. Spread over crust and chill pie for 1 to 2 hours.

Prepare pudding mix and milk according to manufacturer's directions for pie filling. Chill 5 minutes before filling pie. Sprinkle top of Cheesecake Filling with half of baking chips. Spread pudding over Cheesecake Filling and baking chips. Chill until ready to serve.

To serve, sprinkle top of pie with additional baking chips and pipe with reserved whipped cream.

Serves 6

Cook's Note: Do NOT use whole milk when making pudding. This recipe was prepared using 1 3/4 cups cold fat free milk.