



ICE CREAM JUBILEE PEPPERMINT PIE

an at-home version of a Wellesley classic

INGREDIENTS

- 1 pint whipping cream
- 1 can condensed milk (14 oz)
- 7 candy canes, crushed (3.5 oz)
- 3 candy canes, crushed
- 1 chocolate cookie pie crust
- Red food coloring (4-6 drops)
- Peppermint oil (culinary)
- Vanilla extract (optional)
- Electric Mixer
- Blender (optional)
- Pastry bag and piping tips (optional)

EXTRAS

Victoria Lai (Wellesley '01) opened Ice Cream Jubilee in Washington, DC after leaving a career in law and politics. Learn more and try new flavors at www.icecreamjubilee.com.

PROCEDURE

01

Crush the peppermint candies. You can use a blender or beat it by hand. We'll use about 3.5 oz crushed candy for the pie and the remainder for garnish.

02

Pour whipping cream into your mixing bowl and beat to stiff peaks. Add condensed milk and beat until combined.

03

Pour candy cane pieces into whipped cream. Taste to assess desired minty flavor. Optional: Add $\frac{1}{2}$ tsp vanilla extract to round the flavors. Optional: Add $\frac{1}{4}$ tsp peppermint extract to boost the minty flavor

04

Pour sweetened whipped cream into the pie crust. Use a spoon to level. Fill a pastry bag to make a design (optional). Sprinkle remaining peppermint dust to decorate. Freeze for at least 2 hours before serving.



If you have extra cream in your piping bag, pipe and freeze to make ice cream bon bons!



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