**Chocolate Mint Dessert**

**Portion:** 40 (5x8 Cut)

**Chocolate Sandwich Cookie Crumb Crust**

***Ingredients and Instructions***

Chocolate Sandwich Cookie Crumbs 1 Pound + 5 Ounce

Unsalted Butter, Melted 7 1/2 Ounce

1. Combine cookie crumbs and melted butter, mix well.

2. Portion mixture into sprayed pan and bake crust at 300° F in rack oven for 5 minutes or until set. Remove from oven and cool.

**Chocolate Mint Filling and Ice Cream Top**

***Ingredients and Instructions***

Unsalted Butter 8.2 Ounce

Powdered Sugar 1 Pound + 5 3/4 Ounce

Egg Whites (a) 5.13 Ounce

Unsweetened Baking Chocolate 5 1/4 Ounce

Egg Whites (b) 5.13 Ounce

Mint Choc Chip Ice Cream .33 Tub

1. Cream butter; add powdered sugar gradually and continue creaming until light and fluffy.

2. Add egg whites (a) to creamed mixture slowly. Blend thoroughly with the creamed mixture.

3. Melt chocolate and add to egg-sugar mixture.

4. Beat egg whites (b) until stiff; fold into chocolate mixture.

5. Spread softened ice cream over the cooled cookie crust base.

Note: ice cream may be softened by mixing in large mixer bowl using flat paddle.

6. Add chocolate mint filling over ice cream layer.

7. Sprinkle dessert with chocolate sandwich cookie crumbs.

8. To serve cut into portions and serve on dessert plate.