

FRENCH SILK PIE ON A STICK

INGREDIENTS:

oreo crust -

- 25 Oreos, crushed to crumbs in a food processor
- 4 T butter, melted

french silk goodness -

- 3/4 cup (1 1/2 sticks) butter, softened to room temperature
- 1 cup sugar
- 2 oz. unsweetened chocolate, melted and cooled slightly
- 3 large eggs
- 1 T vanilla

the stick -

- wooden spoons from Susty Party, or popsicle sticks

DIRECTIONS:

Make Oreo crust by mixing the crumbs with the butter and pressing into a deep bread pan lined with parchment paper. Bake in a 350F oven for 7-9 minutes. Set aside to cool on a wire rack.

Using an electric mixer cream the butter. Slowly add sugar and whip until smooth.

Blend in chocolate until mixed evenly.

Add eggs, 1 at a time, beating 5 minutes after each; this is a must! (Skimping on the time will have runny results. It may induce tears.)

Add vanilla and mix until combined, scraping the sides.

Pour over pie crust in the prepared bread pan, and chill 30 minutes.

Insert spoons/popsicle sticks with even spacing into the filling. Cover pie with plastic wrap and freeze overnight. Cut into separate pops and serve! If you'd like to save them, wrap the slices in wax paper and pop into a large zip-top bag and pop back into the freezer. Enjoy at your leisure!