

Boozy Mississippi Bourbon Mud Pie

<http://userealbutter.com/2014/12/11/mississippi-bourbon-mud-pie-recipe/>
from [The Amateur Gourmet](#)

crust

24 whole oreo cookies, with creme centers removed (should yield 48 individual cookies or about 6.5 oz.)

1 tbsp granulated sugar

generous pinch of sea salt

6 tbsps unsalted butter, melted

filling

4 oz. good-quality dark chocolate (60-72% cacao), chopped

5 tbsps heavy cream

3 tbsps unsalted butter

2 tbsps light corn syrup

1 cup confectioner's sugar, sifted (I never sift anything)

2 tbsps bourbon (original recipe calls for 1 tbsp, use 2 if you want it "boozy")

1 pint premium coffee ice cream

1/2 cup toasted pecans, chopped

topping

2 tbsps heavy cream

2 tbsps unsalted butter

1 tbsp light corn syrup

3 oz. good-quality dark chocolate (60-72% cacao), chopped

1 tbsp bourbon (original recipe calls for 1 tsp, use 1 tbsp if you want it "boozy")

Make the crust: Place the chocolate cookies in a food processor and pulse to a fine crumb texture. You should get about 1 3/4 cups of crumbs. In a medium bowl, stir the cookie crumbs, granulated sugar, and salt together. Mix in the melted butter. Press the mixture into the base and up the sides of a 9-inch pie plate. Refrigerate the crust.

Make the filling: Put the chopped chocolate into a large bowl. In a small saucepan, bring the heavy cream, butter, and corn syrup to a simmer over medium-high heat. Pour the hot mixture over the chocolate and let it sit for 1 minute. Stir or whisk the chocolate mixture until smooth. Whisk in the confectioner's sugar and the bourbon until fully incorporated and smooth. Evenly spread the bourbon fudge over the pie crust and chill for 2 hours or until set. When the fudge is set, soften the coffee ice cream by microwaving it on high for 10 seconds or letting it sit on the counter for 10 minutes. Spread the ice cream over the fudge layer and smooth the top. Sprinkle the chopped pecans over the ice cream and gently press them into the ice cream. Freeze the pie until the ice cream is firm (this will depend on your freezer, but it took me over 2 hours).

Make the topping: Combine the cream, butter, and corn syrup in a small saucepan over medium-high heat. Bring the mixture to a simmer. Remove from heat and stir in the chocolate. Stir the chocolate until it is completely melted. [If you still have clumps of chocolate in the topping, then return the pan over very low heat and stir until everything is melted.] Stir in the bourbon and beat until it is room temperature (I used a whisk). Drizzle the fudge topping over the pie. Freeze for at least another 20 minutes. This can be made ahead and kept frozen (make sure it is well-sealed) for up to 4 days in advance. Slice the pie with a warm knife. Serves 8-10.