Chocolate-Candy Cane Pie

Prep: 25 minutes plus chilling
Bake: 15 minutes • Serves: 8

1 (8-ounce) frozen unbaked pastry shell

Chocolate Mousse

¾	cup dark chocolate chips
1	pinch kosher salt
¾	cup plus ⅓ cup heavy cream
¼	teaspoon peppermint extract
1½	tablespoons granulated sugar
3	peppermint candies, finely crushed

Whipped Cream

½	cup heavy cream
2	tablespoons granulated sugar
1½	tablespoons sour cream
½	teaspoon pure vanilla extract
6	peppermint candies, finely crushed
1	(4.25-ounce) dark chocolate candy bar, shaved into curls with vegetable peeler
6	peppermint candies, coarsely crushed
8	mini candy canes for garnish (optional)

1. Bake pastry shell as label directs; cool.

2. Prepare Chocolate Mousse: Place chocolate chips and salt in medium bowl. In small saucepot, heat ⅓ cup cream to a simmer over medium heat; pour over chocolate and let stand 1 minute. Whisk until smooth; stir in peppermint extract and cool.

3. In large bowl, beat remaining ¾ cup cream and sugar on low speed 1 minute. Increase speed to medium-high; beat 5 minutes longer or until stiff peaks form. With rubber spatula, gently fold cream mixture then candies into chocolate mixture; evenly spoon into pastry shell and refrigerate.

4. Prepare Whipped Cream: In medium bowl, beat cream, sugar, sour cream and vanilla extract on low speed 1 minute. Increase speed to medium-high; beat 5 minutes longer or until stiff peaks form. With rubber spatula, gently fold in candies; evenly spread over Chocolate Mousse layer. Loosely cover with plastic wrap; refrigerate 6 hours or overnight.

5. Sprinkle pie with chocolate shavings and candies just before serving; cut into 8 slices and garnish each slice with a candy cane, if desired.

Approximate nutritional values per serving:
661 Calories, 47g Fat (23g Saturated), 56mg Cholesterol,
141mg Sodium, 56g Carbohydrates, 0g Fiber, 6g Protein