

# COMPLICATED MOUSSE PIE

## Ingredients

### Crust:

- 1 cup finely crushed pretzels  
(~2 cups uncrushed)
- 2 Tbsp firmly packed  
brown sugar
- ¼ cup melted butter

### Filling:

- 14 oz sweetened condensed milk
- 1 Tbsp lime zest
- ⅔ cup lime juice
- ¼ cup white sugar
- 2 drops green food coloring  
(optional)
- 1 ½ cups whipping cream  
(un-whipped)
- Blackberry sauce

## Directions

1. Preheat the oven to 375 degrees.
2. Make the crust: Combine the crushed pretzels and brown sugar with the butter; toss and combine. Press the mixture into the bottom and slightly up the sides of a 9-inch pan with removable sides. Bake for 8 minutes or until firm.
3. Make the filling: In a bowl, combine the milk, lime zest, lime juice, and sugar; add the food coloring if using. Cover the mixture and chill for 30 minutes until thickened slightly.
4. In another mixing bowl, beat the whipping cream on medium until soft peaks are formed; fold the mixture into the lime filling. Spoon the final mixture into the prepared crust and chill for at least 6 hours before serving.
5. Spoon the blackberry sauce over the pie and garnish with blackberries to serve.