

# Best Mississippi Cookbook Ever: Mud Pie Recipe for Beginners

There's nothing quite like a slice of warm, gooey Mississippi mud pie. This Southern classic is made with a chocolate cookie crust, a creamy chocolate filling, and a fluffy whipped cream topping. It's the perfect dessert for any occasion, and it's surprisingly easy to make.



## Hello! 69 Mississippi Recipes: Best Mississippi Cookbook Ever For Beginners [Mud Pie Recipe, Southern Pie Cookbook, Sweet Potato Pie Cookbook, Pie Crust Recipes, Mississippi Cookbook] [Book 1]

by Mr. USA

★★★★★ 5 out of 5

Language : English  
File size : 976 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 125 pages  
Lending : Enabled



If you're new to baking, don't worry! This recipe is simple to follow and requires no special skills or equipment. You'll be able to whip up a delicious mud pie in no time at all.

## Ingredients

- For the crust:
  - 1 cup graham cracker crumbs
  - 1/4 cup sugar
  - 1/4 cup melted butter
  
- For the filling:
  - 1 cup semisweet chocolate chips
  - 1 cup heavy cream
  - 1/2 cup sugar
  - 1/4 cup unsweetened cocoa powder
  - 1/4 teaspoon vanilla extract
  
- For the topping:
  - 1 cup heavy cream
  - 1/4 cup sugar
  - 1/2 teaspoon vanilla extract

## Instructions

1. **Make the crust:** Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Press the mixture into the bottom of a 9-inch pie plate. Bake for 10 minutes, then let cool completely.
  
2. **Make the filling:** In a medium saucepan, combine the chocolate chips, heavy cream, sugar, cocoa powder, and vanilla extract. Cook over

medium heat, stirring constantly, until the chocolate is melted and the mixture is smooth. Pour the filling into the cooled crust.

3. **Make the topping:** In a medium bowl, whip the heavy cream, sugar, and vanilla extract until stiff peaks form. Spread the whipped cream over the filling.
4. **Refrigerate:** Refrigerate the pie for at least 4 hours, or overnight, before serving.

## Tips

- For a richer flavor, use dark chocolate chips in the filling.
- If you don't have heavy cream, you can substitute milk or half-and-half.
- To make the pie ahead of time, bake the crust and make the filling. Refrigerate the crust and filling separately for up to 3 days. When you're ready to serve, assemble the pie and top with whipped cream.

## More Mississippi Mud Pie Recipes

- [Allrecipes Mississippi Mud Pie](#)
- [Food Network Mississippi Mud Pie](#)
- [Southern Living Mississippi Mud Pie](#)

If you're looking for the perfect Mississippi mud pie recipe, look no further! This easy-to-follow recipe will help you create a delicious and authentic Southern pie that will impress your family and friends. So what are you waiting for? Give it a try today!

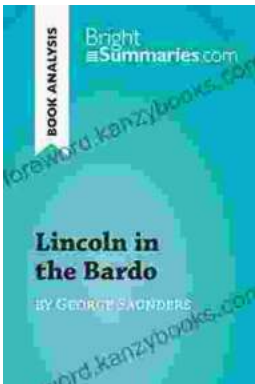


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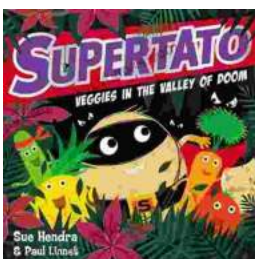
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