



[White Christmas Pie](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 25 minutes, plus 90 minute cool and chill time (combined)

Cook time: 8 Minutes

Ingredients:

- 8 Ginger Snap Cookies
- 2 TBSP Butter, melted
- 4oz Cream Cheese, softened
- 1 cup Heavy Whipping Cream
- ¼ cup + 2 TBSP Confectioners Sugar, divided
- 2 TBSP Vanilla Extract
- ½ tsp Nutmeg

Directions:

- Preheat oven to 350°.
- Place the gingersnap cookies in a food processor and pulse until mixture is fine.
- Add melted butter to the crushed cookies and pulse until mixture can hold together if gripped in your fist.
- Place cookie crumb mixture into a 8" pie pan and press down the bottom and up the sides until crust is firm.
- Bake in a preheated 350° oven for 8 minutes.
- Cool for 30 minutes.
- While crust is cooling begin to make the pie filling.
- Whip softened cream cheese with electric beater until fluffy; set aside.
- In a separate bowl add whipping cream and 2 tablespoons confectioners sugar; whip with electric beaters until a stiff peak forms.
- Pour whip cream mixture into whipped cream cheese and add in ¼ cup confectioners sugar, vanilla and nutmeg.
- Whip until well mixed, approximately 2 minutes.
- Pour pie filling into the pie crust, and spread to fill to corners.
- Refrigerate for at least one hour.

- Garnish with extra whip cream or crushed gingersnaps if desired.
- Serve cold.

- Makes 6 servings White Christmas Pie