

Bonjour Miss Meringue Fans!



This year celebrate Spring and St. Patrick's Day with Miss Meringue Cookies! Whether you are treating your friends and family or just treating yourself, Miss Meringue Cookies come in a variety of flavors and sizes including several "green" varieties perfect for St. Patrick's Day.

Indulge in our delicious Classiques available in Mint Chocolate Chip and five other low fat or fat free flavors; they are great by themselves or can be a scrumptious addition to other desserts. Our bite sized Minis are a perfect snack size for every occasion they are also available in Mint

chocolate Chip and four other flavors. And of course our luxuriant Chocolettes, available in Mint, Vanilla and Cappuccino, delicious chocolaty drizzled meringue cookies, the perfect decadent offering!

Keeping with our French tradition, Miss Meringue Cookies are made with the finest ingredients to ensure the unparalleled quality for which Miss Meringue is known. Our cookies are available throughout North and Central America through a variety of channels including: gourmet stores, natural and mainstream grocery stores, mass merchandisers and specialty retailers. We are dedicated to making sure our cookies are free of preservatives and artificial flavors, as well as the maintaining the highest quality control standards. In addition, Miss Meringue Cookies do not contain trans fatty acids and are certified Kosher. For more information please visit our website www.missmeringue.com.

Thank You & Bon Appétit! **Miss Meringue**

Let us know what you think! We'd love to hear what you think so if you have questions or comments please call 800.561.6516 or write us at missmeringue@missmeringue.com. To unsubscribe from this newsletter please hit your reply key and put "unsubscribe" in the subject.

Miss Meringue "Lucky Mint Cheesecake"

A delicious cheesecake that is a rich combination of Chocolate and Mint; perfect for impressing your friends and family on St Patrick's Day. Enjoy!

Ingredients

Crust

- 1 Container Miss Meringue Mint Chocolate Chip or Chocolate Cookies
- 6 Tablespoons (3/4 stick) Unsalted Butter, Melted
- 3 Tablespoons Granulated Sugar
- 2 Tablespoons Mint Flavored Liquor (e.g. Crème de Menthe)

Filling

- 1/2 cup semi-sweet chocolate chips
- 1 (11 ounce) can sweetened condensed milk (divided)
- 1 teaspoon vanilla extract

- 11 ounces cream cheese, softened
- 1/2 teaspoon peppermint extract
- 3 drops green food coloring
- 1 Egg
- Chocolate Syrup (for garnish, optional)

Instructions

Crust

1. Preheat oven to 350°F.
2. Crush Miss Meringue Cookies in a plastic bag or food processor until fine crumbs form.
3. Mix cookie crumbs with melted butter, sugar and flavored liquor in a medium bowl.
4. Press mixture into bottom (not sides) of a 9-inch spring pan with a 2-3/4 inch side.

Filling

5. In double boiler, or bowl places over a simmering pot of water, melt chocolate chips with 1/3 cup of the sweetened condensed milk. Stir in vanilla, and spread the mixture on the bottom of the pie crust.
6. With mixer, beat cream cheese until fluffy; beat in the remaining sweetened condensed milk, peppermint extract and green food coloring. Start with 3 drops, add more if you want extra color.
7. Add egg to cream cheese mixture and beat on low until just combined.
8. Place pie crust on baking sheet and place in oven. Carefully pour mint mixture over chocolate layer in the pie crust.
9. Bake 25 minutes or until center is nearly set. Cool on the counter at least five minutes. Chill in fridge at least three hours.
10. Serve with chocolate syrup drizzled over top if desired!

Serves 12

For more great recipes and usage tips visit our website www.missmeringue.com