

Mississippi Mud Pie

Decadent Mississippi Mud Pie with chocolate cookie crust, rich fudgy filling, and whipped cream. Classic Southern dessert perfect for special occasions.

150	50	200	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Mississippi Mud Pie

Ingredients

- 2 tbsp flour
- 1 cup unsalted butter
- 1 cup coffee
- 1 cup heavy cream
- 2 egg
- 1 cup cocoa powder
- 1 cup granulated sugar
- 2 tbsp powdered sugar
- 25 cookie
- 1 tbsp vanilla extract

Instructions

- 1 Prepare the Crust**

Preheat oven to 350°F (175°C). Mix 25 crushed chocolate cookies with 2 tablespoons melted butter in a bowl until mixture holds together when pressed.
- 2** Press cookie mixture firmly into bottom and up sides of a 9-inch pie dish, creating an even layer about 1/4-inch thick.
- 3** Bake crust for 10 minutes until edges are set and lightly darkened. Remove from oven and cool completely while preparing filling.
- 4 Make the Chocolate Filling**

Whisk together 1 cup sugar, 1 cup cocoa powder, and 1 cup all-purpose flour in a large bowl until no lumps remain.
- 5** Add 2 beaten eggs, 1 cup melted butter, 2 tablespoons brewed coffee, and 1 tablespoon vanilla extract to dry ingredients. Whisk until completely smooth and glossy.
- 6** Pour chocolate filling into cooled crust, spreading evenly with a spatula.
- 7 Bake the Pie**

Bake for 35-40 minutes until edges are set and center still jiggles slightly when gently shaken. A toothpick inserted 2 inches from edge should come out with moist crumbs.
- 8** Cool pie completely on wire rack for 1 hour, then refrigerate for at least 2 hours until fully chilled and set.

9 Make Whipped Cream Topping

Beat 1 cup heavy cream, 2 tablespoons powdered sugar, and 1 teaspoon vanilla extract in chilled bowl with electric mixer on medium speed until soft peaks form, then beat on high until stiff peaks form, about 2-3 minutes total.

10 Spread whipped cream evenly over chilled pie using offset spatula, creating decorative swirls if desired.

11 Finish and Serve

Garnish with chocolate shavings or dust lightly with cocoa powder. Refrigerate until ready to serve, up to 24 hours.

Tips

Use room temperature eggs and melted butter that's slightly cooled for the filling to ensure a smooth mixture without lumps or curdling.

Crush cookie crumbs finely and evenly for the best crust texture. A food processor works perfectly, but you can also use a rolling pin with cookies in a sealed plastic bag.

Pre-bake the crust for exactly 10 minutes to ensure it holds its shape and provides the perfect crispy base for the rich filling.

Don't overbake the filling - it should be set around the edges but still slightly jiggly in the center when removed from the oven.

Allow the pie to cool completely to room temperature before adding whipped cream topping to prevent melting and maintain the perfect texture contrast.

Use cold heavy cream and beat to stiff peaks for the most stable and attractive whipped cream topping that won't deflate.

For the cleanest slices, dip your knife in warm water and wipe clean between cuts to prevent the rich filling from sticking.

Chill the finished pie for at least 2 hours before serving for the best texture and easiest slicing.