

# Frosty Coffee Pie

April Timboe - Siloam Springs AR  
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## Servings: 8

1/4 cup hot fudge ice cream topping,  
warmed  
1 nine-inch chocolate crumb pie crust  
3 cups coffee ice cream, softened  
1 package (5.9 ounces) instant  
chocolate pudding mix  
1/2 cup cold strong brewed coffee  
1/4 cup cold 2% milk  
1 3/4 cups whipped topping  
1 cup marshmallow creme  
1/4 cup miniature semisweet  
chocolate chips

## Preparation Time: 15 minutes

Spread the ice cream topping into the pie crust.

In a large bowl, beat the ice cream, dry pudding mix, coffee and milk until blended. Spoon into the crust.

In another bowl, combine the whipped topping and marshmallow creme. Spread over the top. Sprinkle with the chocolate chips.

Cover and freeze until firm.

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Per Serving (excluding unknown items): 157 Calories; 10g Fat (56.6% calories from fat); 2g Protein; 16g Carbohydrate; 0g Dietary Fiber; 23mg Cholesterol; 34mg Sodium. Exchanges: 2 Fat; 1 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	157	Vitamin B6 (mg):	0mg
% Calories from Fat:	56.6%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	39.1%	Thiamin B1 (mg):	0mg
% Calories from Protein:	4.2%	Riboflavin B2 (mg):	0mg
Total Fat (g):	10g	Folacin (mcg):	0mcg
Saturated Fat (g):	7g	Niacin (mg):	0mg
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	23mg	% Refuse:	0 0%
Carbohydrate (g):	16g	<b>Food Exchanges</b>	
Dietary Fiber (g):	0g	Grain (Starch):	0

**Protein (g):** 2g  
**Sodium (mg):** 34mg  
**Potassium (mg):** 3mg  
**Calcium (mg):** 1mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 141IU  
**Vitamin A (r.e.):** 14RE

**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 2  
**Other Carbohydrates:** 1

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 157      **Calories from Fat:** 89

### % Daily Values\*

<b>Total Fat</b> 10g	16%
Saturated Fat 7g	37%
<b>Cholesterol</b> 23mg	8%
<b>Sodium</b> 34mg	1%
<b>Total Carbohydrates</b> 16g	5%
Dietary Fiber 0g	0%
<b>Protein</b> 2g	
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<b>Vitamin A</b>	3%
<b>Vitamin C</b>	0%
<b>Calcium</b>	0%
<b>Iron</b>	0%

\* Percent Daily Values are based on a 2000 calorie diet.