
Coffee Ice Cream Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

18 oreo cookies

1/3 cup butter, melted

2 squares unsweetened chocolate

1/2 cup sugar

1 tablespoon butter

1 can (5.3 ounce) evaporated milk

1 quart coffee ice cream, softened

whipped cream

toasted slivered almonds

In a bowl, crush the cookies and add the melted butter. Mix well. Press into a nine-inch pie pan. Chill.

In a double boiler, melt the squares of chocolate over hot water. Stir in the sugar and butter. Slowly add the evaporated milk. Stir occasionally until thickened. Chill.

Fill the pie shell with softened ice cream. Spread the chocolate mixture on top. Freeze.

When serving the pie, top each piece with whipped cream and toasted almonds.

Dessert

Per Serving (excluding unknown items): 463 Calories; 31g Fat (57.6% calories from fat); 7g Protein; 45g Carbohydrate; 1g Dietary Fiber; 85mg Cholesterol; 222mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 6 Fat; 2 1/2 Other Carbohydrates.