
Mile-High Mud Pie

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Servings: 12

Start to Finish Time: 25 minutes

Freeze Time: 6 hours

2 quarts (1/2 gallon) coffee ice cream, softened

2 cups chopped pecans

2 quarts (1/2 gallon) chocolate ice cream, softened

2 1/2 cups chocolate-coated toffee pieces

50 chocolate sandwich cookies

1 1/2 sticks salted butter, melted

2 quarts (1/2 gallon) vanilla ice cream, softened

2 1/2 cups chocolate shell ice cream sauce (such as Magic Shell)

Line an eight-quart bowl with plastic wrap, leaving an overhang. Tip the coffee ice cream into the bowl and smooth the surface. Sprinkle the chopped pecans on top. Freeze until the ice cream is firm, at least one hour.

Tip the chocolate ice cream into the bowl over the pecans and smooth the surface. Sprinkle the toffee pieces on top. Freeze until firm, at least one hour.

Meanwhile, place the sandwich cookies in a food processor and pulse into fine crumbs. Pour in the melted butter and pulse to combine. Set aside.

Once the chocolate ice cream is firm, tip the vanilla ice cream into the bowl over the toffee pieces. Smooth the surface. Tip the cookie mixture on top of the vanilla ice cream: spread it evenly and press down firmly. Cover with the overhanging plastic. Freeze until completely firm, at least four hours and up to overnight.

Turn out the pie onto a cake stand or platter lined with four squares of parchment so that the paper hangs over the edges of the platter. Peel off the plastic wrap from the pie and pour the chocolate shell over the ice cream to cover completely. Slide out the sheets of parchment.

(For an extra-sweet treat, drizzle each slice with warm caramel sauce.)

Dessert

Per Serving (excluding unknown items): 201 Calories; 17g Fat (72.5% calories from fat); 3g Protein; 12g Carbohydrate; 2g Dietary Fiber; 14mg Cholesterol; 24mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Fat; 1/2 Other Carbohydrates.