

Peanutty Ice Cream Pie

*Donna Cline - Pensacola, FL
Taste of Home Prize-Winning Recipes*

Servings: 8

*1 1/3 cups peanuts, finely chopped
3 tablespoons butter, melted
2 tablespoons sugar*

FILLING

*1/4 cup peanut butter
1/4 cup light corn syrup
1/4 cup flaked coconut
3 tablespoons chopped peanuts
1 quart vanilla ice cream, softened
miniature M&M baking bits or
semisweet chocolate chips*

In a bowl, combine the peanuts, butter and sugar. Press onto the bottom and up the sides of a greased 9-inch pie plate. Cover and refrigerate for 15 minutes.

In a large bowl, combine the peanut butter and corn syrup. Add the coconut and peanuts. Stir in the ice cream just until combined. Spoon into the crust.

Cover and freeze overnight or until firm.

Just before serving, sprinkle with M&M's or chocolate chips.

Per Serving (excluding unknown items): 417 Calories; 29g Fat (59.9% calories from fat); 12g Protein; 33g Carbohydrate; 3g Dietary Fiber; 41mg Cholesterol; 152mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 5 Fat; 2 Other Carbohydrates.