Peppermint Ice Cream Pie

Edy's Slow-Churned Light Ice Cream

Servings: 8

20 chocolate sandwich cookies, finely crushed 2 tablespoons butter, melted

1 carton (1.5 quarts) Peppermint Edy's Slow-Churned Light Ice Cream

1 container (8 ounces) frozen whipped topping thawed small candy canes (optional) chocolate syrup OR hot fudge sauce (optional)

Preparation Time: 15 minutes Freeze Time: 3 hours 15 minutes

In a large bowl, combine the cookie crumbs and butter. Press the crumb mixture onto the bottom and sides of a 9-inch pie plate. Freeze for about 15 minutes or until firm. Place the ice cream in the refrigerator for 15 minutes to soften.

Spread the softened light ice cream evenly into the frozen crust. Pipe or spoon the whipped topping around the border of the pie. Arrange candy canes on the top of the pie. Freeze for several hours or until firm.

To serve: Cut the pie into eight wedges. Place on dessert plates and drizzle with chcoolate syrup.

A 9-inch prepared chocolate cookie crust can be substituted.

Per Serving (excluding unknown items): 25 Calories; 3g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 8mg Cholesterol; 29mg Sodium. Exchanges: 1/2 Fat.

Desserts

Day Carring Mutritional Analysis

Calories (kcal):	25	Vitamin B6 (mg):	0mg
% Calories from Fat:	99.5%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	3g	Folacin (mcg): Niacin (mg): Caffeine (mg):	trace
Saturated Fat (g):	2g		trace
	. ~		0mg
Monounsaturated Fat (g):	1g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	• •	0.0%
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Cholesterol (mg):	8mg	% Rafisa	
Carbohydrate (g):	trace	Food Exchanges	_
Dietary Fiber (g):	0g	<u> </u>	
Protein (g):	trace	Grain (Starch):	
Sodium (mg):	29mg	Lean Meat:	
Potassium (mg):	1mg	Vegetable:	j
Calcium (mg):	1mg	Fruit:	
Iron (mg):	trace	Non-Fat Milk:	
Zinc (mg):	trace	Fat: 1/2	<u>'</u>
Vitamin C (mg):	0mg	Other Carbohydrates:)
Vitamin A (i.u.):	108IU		
Vitamin A (r.e.):	27RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving				
Calories 25	Calories from Fat: 25			
	% Daily Values*			
Total Fat 3g Saturated Fat 2g Cholesterol 8mg Sodium 29mg Total Carbohydrates trace Dietary Fiber 0g Protein trace	4% 9% 3% 1% 0%			
Vitamin A Vitamin C Calcium Iron	2% 0% 0% 0%			

^{*} Percent Daily Values are based on a 2000 calorie diet.