

Tin Roof Ice Cream Pie

*Braham's Pie Cookbook
Best of the Best Minnesota Cookbook*

*1/4 cup peanut butter
1/4 cup corn syrup
2 cups cornflakes
1 quart ice cream, slightly
softened
chocolate syrup
3 tablespoons salted
cocktail peanuts, chopped*

In a medium-size mixing bowl, stir together the peanut butter and corn syrup. Add the cornflakes, stirring until well coated. Press evenly into a nine-inch pie pan. Chill.

Scoop the softened ice cream into the crust mixture. Freeze until firm.

Remove from the freezer 10 minutes before serving.

To serve, top with the chocolate syrup and peanuts.

Per Serving (excluding unknown items): 1682 Calories; 90g Fat (46.1% calories from fat); 35g Protein; 201g Carbohydrate; 4g Dietary Fiber; 236mg Cholesterol; 861mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 17 Fat; 12 1/2 Other Carbohydrates.