
Peppermint Candy Pie

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

2 packages semi-sweet chocolate pieces

4 tablespoons butter or margarine

2 cups rice cereal

1/2 cup chopped walnuts (optional)

1/3 cup milk

1 quart peppermint ice cream (or vanilla ice cream to which crushed peppermint candy has been added)

crushed peppermint candy canes

In a saucepan, melt one package of chocolate chips with two tablespoons of butter. Remove from the heat and stir in the rice cereal and walnuts.

Spread over the bottom of and sides of a well greased nine-inch pie plate.

In a small saucepan, combine the remaining chocolate chips, butter and milk. Heat slowly, stirring constantly, until smooth.

Cool.

Spoon ice cream into the pie shell. Drizzle with the chocolate sauce and sprinkle with crushed candy canes.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 456 Calories; 49g Fat (94.1% calories from fat); 3g Protein; 4g Carbohydrate; 0g Dietary Fiber; 135mg Cholesterol; 508mg Sodium. Exchanges: 1/2 Non-Fat Milk; 9 1/2 Fat.