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# Sinfully Delicious Dessert

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**24 Oreo sandwich cookies, crushed**  
**1/3 cup butter, melted**  
**1 quart toasted almond ice cream, softened**  
**1 small can evaporated milk**  
**1 package (6 ounce) semi-sweet chocolate pieces**  
**1/2 small jar marshmallow creme**  
**1 quart coffee ice cream, softened**  
**1 1/2 cups whipping cream, whipped**  
**1 1/2 ounces Kahlua liqueur**  
**powdered sugar**  
**1/4 cup toasted slivered almonds**  
**chocolate curls (for garnish)**

In a bowl, combine the melted butter with the cookie crumbs. Press into a buttered 9 x 13 inch pan.

Bake at 350 degrees for 8 minutes.

When cooled, spoon the softened almond ice cream over the crust. Freeze until firm.

In a small saucepan, mix the evaporated milk and the chocolate pieces. Stir constantly over low heat until the chocolate melts. Beat in the marshmallow creme with a spoon. Cool. Spread the mixture over the almond ice cream. Let sit in the freezer until firm.

Spread the softened coffee ice cream over the chocolate layer. Sprinkle toasted almonds over the chocolate ice cream.

In a bowl, whip the cream, adding the powdered sugar, to taste, and the Kahlua. Spread the mixture over the coffee layer. Garnish with chocolate curls. Freeze.

Let sit out for 20 to 30 minutes before serving.

Yield: 15 to 20 servings

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*Per Serving (excluding unknown items): 3440 Calories; 294g Fat (75.0% calories from fat); 48g Protein; 172g Carbohydrate; 4g Dietary Fiber; 967mg Cholesterol; 1343mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 3 Non-Fat Milk; 58 Fat; 8 Other Carbohydrates.*