



Extreme Chocolate Turtle Ice Cream Pie

Our Extreme Chocolate Mini Cookies make a perfect crust for ice cream pie. Fill it with any flavor ice cream you like.

Ingredients

CRUST

- 1 package (7oz) [Pamela's Extreme Chocolate SimpleBites](#)
- 1/4 cup melted butter or butter substitute
- 1/2 tsp vanilla

FILLING

- 1 pint ice cream (2 cups)
- 1/3 cup each chocolate and caramel sauce
- 1 cup pecans-rough chop
- whipped cream-optional

Directions

Preheat oven to 350°.

Crush or process cookies in food processor until fine crumbs, add butter and vanilla and mix well. Pat into a well sprayed 8 or 9" pie pan, removable bottom tart pan, or springform pan. Bake for 8 to 10 minutes until crust becomes fragrant.

Cool completely. Drizzle crust with 1/3 cup caramel sauce, top with 2 cups softened ice cream spread evenly in pan. Chill well in freezer, then drizzle chocolate sauce and top with pecans. Chill in freezer at least 2 hours before serving. Wrap well with plastic wrap and freeze if not using within 2 hours.

Let sit on counter for 5 minutes before serving, add whipped cream if desired.

Suggested ice cream flavors: Butter Brickle, Caramel Swirl, Salted Caramel.

Chef's Note: for a great Mud Pie, use coffee ice cream and chocolate sauce, with whipped cream and nuts.

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