

Coffee with Brownie Bits Ice Cream Pie

Here's a dessert fit for a king! When you're entertaining your favorite people, end the meal with something really special. Skip the after-dinner drinks and serve this mouth-watering Coffee with Brownie Bits Ice Cream Pie. The coffee ice cream, of course, is laced with coffee liqueur and scrumptious brownie bits. And the pie is topped off with a fudge sauce drizzle.

You're going to be very popular!



2 pints Silver Moon Coffee with Brownie Bits Ice Cream

½ (18-oz.) package regular or reduced-fat cream-filled chocolate sandwich cookies (about 22 cookies)

2 T. melted butter



Preheat oven to 350 degrees. Process cookies and butter in food processor until finely chopped. Firmly press mixture on bottom and partially up sides of a lightly greased 9-inch springform pan. Bake 10 minutes. Cool completely.

Spread slightly softened ice cream in cookie crust, mounding slightly in center. Refreeze.

At serving time, remove pie from pan, cut into eight pieces, drizzle with chocolate fudge*, and experience heaven on earth.

**NOTE: May use purchased fudge sauce*

Fudge Sauce

1-4oz. bar of good-quality bittersweet chocolate bar, broken into pieces

4 T. butter, cut into chunks

½ C. water

¼ C light corn syrup

1 ½ white sugar

1 t. vanilla extract

In a heavy saucepan, combine all ingredients except vanilla. Stir the mixture continuously over medium heat until completely melted and smooth. Bring to boil, then lower the heat and continue simmering 10 minutes. Remove from heat and stir in vanilla extract. Sauce may appear thin but will thicken as it cools. Store covered in refrigerator. To reheat, place in a small microwave-safe bowl and microwave on medium 6-8 minutes, stirring after the first 3 minutes.