Frozen Mocha Sundae Pie

From Marie

Ingredients

- 1 qt coffee ice cream
- 1 1/2 c cream-filled chocolate cookie crumbs (about 18 cookies)
- 1/3 c butter, melted
- 2 squares unsweetened chocolate
- 1/2 c sugar
- 1 Tbsp butter
- 2/3 c evaporated milk, undiluted
- 1/2 c chopped walnuts

Instructions

1. Crush cookies into crumbs. Combine with melted butter.
2. Press mixture unto sides and bottom of a 9" pie plate.
3. Melt chocolate and stir in sugar and butter.
4. Add evaporated milk slowly; cook mixture until thickened, stirring constantly.
5. Chill chocolate mixture.
6. Fill crust with slightly softened ice cream.
7. Spread chocolate mixture over top.
8. Sprinkle with walnuts.
9. Freeze in refrigerator until ready to serve.

Serves 8.

Marie

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1/2 C sugar. (1 tbsp butter
2/3 C. evaporated milk undiluted
1/2 C chopped walnuts.
Crush cookies into crumbs.

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into sides and bottom of 9" pie plate.
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Butter. add evaporated milk slowly.
Cook mixture until thickened, stirring
constantly. Chill. Fill crust with slight-
ly softened ice cream. Spread choco-
late mixture over top. Sprinkle with
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