

Special Occasion Mud Pie

Dr. Charlene Schultz

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 12

*1/2 to 3/4 package Nabisco
chocolate wafers*

1/2 cup butter, melted

*1 gallon coffee ice cream,
softened*

fudge sauce

slivered almonds

whipped cream

In a bowl, crush the wafers and add the butter.
Mix well. Press into the bottom of a twelve-inch
springform pan.

Cover with the softened coffee ice cream.

Freeze until the ice cream is firm.

Top with cold fudge sauce.

Serve on chilled dessert plates with a chilled
fork.

Top with whipped cream and slivered almonds.

Per Serving (excluding unknown
items): 441 Calories; 29g Fat
(57.5% calories from fat); 5g
Protein; 43g Carbohydrate; 0g
Dietary Fiber; 101mg Cholesterol;
185mg Sodium. Exchanges: 5 1/2
Fat; 2 1/2 Other Carbohydrates.