

Frozen Mint Dream Dessert

*Dorothy Rickers Cookbook: Mixing & Musing
Best of the Best Minnesota Cookbook*

*1 package (16 ounce)
Hydrox or Oreo filled
Chocolate Cookies, crushed
1/2 cup butter, melted
1 large can evaporated milk
1 cup sugar
1/2 cup butter
2 squares baking chocolate
1/2 gallon + one pint mint
chocolate chip ice cream,
softened
2 cups cream, whipped
chopped toasted almonds*

In a bowl, combine the crushed cookies with the melted butter. Pour the batter into two 9x13-inch cake pans.

Place in the refrigerator. Chill.

In a heavy saucepan, combine the evaporated milk, sugar, 1/2 cup butter and the baking chocolate. Cook for 10 to 15 minutes, until thick, stirring and watching closely. (Or use a microwave.) Let cool.

While the filling is cooling, spread the ice cream on the crumbs in the pie pans, dividing equally.

Freeze again.

Spread with the cooled filling.

Freeze once more.

Top with the whipped cream. Sprinkle with almonds.

Freeze.

Before serving, let soften a short while.

Per Serving (excluding unknown items): 4200 Calories; 354g Fat (73.0% calories from fat); 37g Protein; 258g Carbohydrate; 9g Dietary Fiber; 989mg Cholesterol; 2327mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 2 Non-Fat Milk; 70 1/2 Fat; 13 1/2 Other Carbohydrates.