
Chocolate Chip Ice Cream Pie

Dian Eggert

Nettles Island Cooking in Paradise - 2014

1/2 cup chocolate syrup

1/3 cup semi-sweet chocolate chips

2 cups crisp rice cereal

1/4 cup sour cream

1 quart chocolate chip ice cream, softened

Grease a pie plate with butter.

In a bowl, combine the chocolate and chocolate chips. Microwave on HIGH until hot (about 45 seconds). Stir until smooth. Reserve 1/4 cup. Combine the remainder with the rice cereal. Mix to coat. Press the mixture over the bottom and up the sides of a pie plate.

Freeze until firm (about 15 minutes).

Combine the 1/4 cup of chocolate with the sour cream. Spread one-half of the ice cream on the pie shell. Drizzle with one-half the sour cream mixture. Top with the rest of the ice cream. Drizzle with the remaining sour cream mixture.

Freeze.

Per Serving (excluding unknown items): 450 Calories; 13g Fat (24.0% calories from fat); 5g Protein; 91g Carbohydrate; 3g Dietary Fiber; 26mg Cholesterol; 109mg Sodium. Exchanges: 0 Non-Fat Milk; 2 1/2 Fat; 6 Other Carbohydrates.