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# Macadamia Rum Raisin Ice Cream Pie

*The Prime House Restaurant - Greentree, PA  
Pittsburgh Chefs Cook Book - 1989*

Servings: 4

## CRUST

**12 ounces Oreo cookies**

**2 ounces whipped butter**

## FILLING

**1/2 gallon rum raisin ice cream, softened**

**2 quarts non-dairy whipped topping**

**6 ounces raisins**

**1 ounce rum extract**

**1 pound macadamia nuts, coarsely chopped**

**6 ounces chocolate morsels**

In a food processor or blender, process the Oreo until crumbs. In a saucepan, melt the butter. In a bowl, mix the cookie crumbs and melted butter. Press the crumbs into the bottom of a nine-inch springform pan.

In an electric mixer, mix the ice cream on low speed. Add the non-fat dairy topping, raisins, rum extract and nuts. Mix for 1 minute.

Fold the mixture into the springform pan. Level the surface.

Freeze for four hours or more.

In a saucepan, melt the chocolate morsels. Lace the melted chocolate over the top of the pie in a crisscross motion.

Freeze for four additional hours or until the pie is firmly frozen.

## Dessert

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*Per Serving (excluding unknown items): 1049 Calories; 95g Fat (78.1% calories from fat); 11g Protein; 49g Carbohydrate; 12g Dietary Fiber; 31mg Cholesterol; 128mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 2 Fruit; 18 1/2 Fat.*