

Mud Pie

Charlene Schroer

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1/2 package chocolate
wafers
1/2 cube butter, melted
1 quart coffee ice cream
1 1/2 cups fudge sauce
Cool Whip
slivered almonds (for
garnish)*

In a bowl, crush the wafers. Add the butter. Mix well. Press into the bottom of a nine-inch pie plate.

Cover the crust with softened ice cream. Freeze until firm.

Top with cold fudge sauce. (it helps to place the fudge sauce in the freezer for a time to make spreading easier.) Store in the freezer for approximately ten hours.

Slice the pie into eight portions. Serve on a chilled dessert plate with a chilled fork.

Per Serving (excluding unknown items): 1527 Calories; 110g Fat (63.1% calories from fat); 16g Protein; 128g Carbohydrate; 0g Dietary Fiber; 364mg Cholesterol; 788mg Sodium. Exchanges: 22 Fat; 8 Other Carbohydrates.