

Neopolitan Ice Cream Pie

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

Yield: 2 pies

4 cups flaked coconut

*6 tablespoons butter,
melted*

1 quart vanilla ice cream

1 cup sour cream

*1/2 cup toasted almonds,
chopped*

1/4 cup rum

1 quart chocolate ice cream

*1 quart strawberry ice
cream*

*1 square semi-sweet
chocolate, melted*

Preheat the oven to 325 degrees.

Make the crust: In a bowl, combine the coconut and melted butter. Press on the bottom and up the sides of two buttered nine-inch pie plates.

Bake for 25 minutes. Cool.

In a mixing bowl, stir the vanilla ice cream to soften. Add the sour cream, nuts and rum.

Spread half of the mixture into each shell.

Shape the chocolate and strawberry ice cream into small bowls. Arrange the ice cream balls over the vanilla layer.

Drizzle with chocolate. Sprinkle with toasted almonds.

Freeze.

Per Serving (excluding unknown items): 4865 Calories; 314g Fat (57.4% calories from fat); 78g Protein; 445g Carbohydrate; 12g Dietary Fiber; 853mg Cholesterol; 1974mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 61 1/2 Fat; 28 Other Carbohydrates.