

# Strawberry-Pretzel Ice Cream Pie

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## Servings: 8

### CRUST

1 package (9 ounce) chocolate wafer cookies (such as Famous Chocolate Wafers)

1/2 cup butter, melted

### FILLING

1 jar (11.75 ounce) hot fudge topping (such as Smuckers)

1 quart Strawberry-Pretzel Ice Cream (see recipe under Desserts/ Ice Cream) (omit the basil in the ice cream, if desired)

1/2 cup chopped pretzels

### TOPPING

sweetened whipped cream

strawberry slices

pretzel sticks

shaved chocolate

For the crust: Process the cookies in a food processor until finely ground. Stir together the cookie crumbs and the butter. Press the mixture on the bottom and up the sides of a lightly greased nine-inch pie plate. Freeze for 30 minutes or until set.

For the filling: Spread half of the hot fudge topping on the bottom of the crust. Freeze for 10 minutes.

Spread half of the Strawberry-Pretzel Ice Cream over the fudge topping. Freeze for 15 minutes.

Spread the remaining fudge topping over the pie. Sprinkle with the chopped pretzels. Freeze for 10 minutes.

Spread with the remaining ice cream. Freeze for 15 minutes.

For the topping: Top with sweetened whipped cream, strawberry slices, pretzel sticks and shaved chocolate.

*Simply pick a cookie crust, add a homemade (or store-bought) ice cream and top with sweetened whipped cream and summer fruit or sundae toppings. Just be sure to freeze the pie after adding each layer to ensure easy assembly and a layered look.*

*No ice cream maker? No problem. Simply substitute one quart of store-bought ice cream (two cups for each layer) in the pie. Try any flavor, ice cream, gelato or yogurt.*

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Per Serving (excluding unknown items): 102 Calories; 11g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 31mg Cholesterol; 117mg Sodium. Exchanges: 2 1/2 Fat.

## Desserts

### Per Serving Nutritional Analysis

% Calories from Fat:	99.5%
% Calories from Carbohydrates:	0.0%
% Calories from Protein:	0.5%
Total Fat (g):	11g
Saturated Fat (g):	7g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	31mg
Carbohydrate (g):	trace
Dietary Fiber (g):	0g
Protein (g):	trace
Sodium (mg):	117mg
Potassium (mg):	4mg
Calcium (mg):	3mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	0mg
Vitamin A (i.u.):	433IU
Vitamin A (r.e.):	107 1/2RE

Vitamin B12 (mcg):	trace
Thiamin B1 (mg):	0mg
Riboflavin B2 (mg):	trace
Folacin (mcg):	trace
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

## Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	2 1/2
Other Carbohydrates:	0

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

<b>Calories</b>	102	Calories from Fat: 101
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### % Daily Values\*

<b>Total Fat</b>	11g	18%
Saturated Fat	7g	36%
<b>Cholesterol</b>	31mg	10%
<b>Sodium</b>	117mg	5%
<b>Total Carbohydrates</b>	trace	0%
Dietary Fiber	0g	0%
<b>Protein</b>	trace	
<b>Vitamin A</b>		9%
<b>Vitamin C</b>		0%
<b>Calcium</b>		0%
<b>Iron</b>		0%

\* Percent Daily Values are based on a 2000 calorie diet.