

The Best Mud Pie

Lois Hays

The Church of St. Michael and St. George - St. Louis, MO - 1980

4 ounces chocolate wafer cookies
7 tablespoons butter, divided
1 1/2 quarts coffee ice cream, softened
1/3 cup unsweetened cocoa powder
2/3 cup granulated sugar
1 1/3 cups heavy cream, divided
1 teaspoon vanilla extract
2 squares (one ounce ea) semi-sweet chocolate

Preheat the oven to 375 degrees.

In a blender or food processor, crush the chocolate cookies into crumbs.

In a small saucepan over low heat, melt four tablespoons of the butter. Add the crumbs and mix well. With your hands, press the crumb mixture into the bottom and sides of a nine-inch pie plate.

Bake for 10 minutes. Cool completely.

Carefully spread the ice cream onto the cooled crust. Freeze until firm, about 1-1/2 hours.

In a two-quart saucepan over medium heat, cook and stir the cocoa, sugar, 1/3 cup of cream and the remaining three tablespoons of butter until the mixture is boiling. Remove from the heat. Stir in the vanilla. Cool the mixture slightly. Pour the chocolate mixture over the ice cream. Return the pie to the freezer.

Freeze until firm, at least one hour.

With the palm of your hands, slightly soften the chocolate squares. Make chocolate curls with a vegetable peeler.

When ready to serve, beat the remaining cream in a small bowl until soft peaks form. Spread the whipped cream over the pie. Garnish with the chocolate curls.

Per Serving (excluding unknown items): 4562 Calories; 313g Fat (59.7% calories from fat); 44g Protein; 431g Carbohydrate; 13g Dietary Fiber; 1014mg Cholesterol; 2083mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Non-Fat Milk; 62 Fat; 26 1/2 Other Carbohydrates.