
Toffee Ice Cream Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 1/2 cups chocolate wafer crumbs
1/3 cup butter, melted
20 miniature size Heath candy bars
1/2 gallon vanilla ice cream, softened
TOFFEE ICE CREAM SAUCE
1 1/2 cups sugar
1 cup evaporated milk
1/4 cup butter
1/4 cup light Karo syrup
pinch salt
1/2 cup crushed Heath candy bars

In a bowl, mix the chocolate wafer crumbs and butter. Press into the bottom and sides of a 13x8-inch pan. Refrigerate.

Place the candy bars in the refrigerator to harden, then crush.

In a bowl, mix the ice cream with the candy and pour into the pie crust.

Freeze overnight.

Make the Toffee Ice Cream Sauce: In a saucepan, combine the sugar, milk, butter, Karo syrup and salt. Boil for 1 minute. Remove from the heat and stir in the candy.

Cut into squares and top with warm Toffee Ice Cream Sauce when serving.

Yield: 8 to 10 servings

Dessert

Per Serving (excluding unknown items): 4797 Calories; 242g Fat (44.0% calories from fat); 55g Protein; 637g Carbohydrate; 0g Dietary Fiber; 827mg Cholesterol; 2300mg Sodium. Exchanges: 2 Non-Fat Milk; 48 Fat; 41 Other Carbohydrates.