

## Dessert

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# Unfried Ice Cream Pie

Publix Aprons

**Servings: 8**

**Start to Finish Time: 3 hours**

**3 cups pecan praline ice cream**

**6 tablespoons honey, divided**

**1 graham cracker pie crust, 9 inch**

**1/2 cup cinnamon candied almonds**

**1 1/2 cups cornflakes cereal**

**1/2 teaspoon ground cinnamon**

**3 tablespoons unsalted butter**

Set the ice cream out to soften for 30 minutes.

Drizzle three tablespoons of honey on the bottom of the crust. Top with ice cream, spreading evenly.

Place in the freezer for one hour.

Place the almonds into a food processor. Pulse until coarsely chopped.

Lightly crush the cereal. Stir in the almonds and cinnamon.

In a large saute' pan on medium heat, melt the butter. Add the cornflake mixture. Cook and stir for 4 to 5 minutes or until toasted. Remove from the pan. Let stand 10 minutes to cool.

Drizzle the remaining three tablespoons of honey on top of the pie. Add the cornflake mixture.

Place in the freezer for one hour or until the ice cream is firm.

Serve.

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Per Serving (excluding unknown items): 234 Calories; 12g Fat (43.7% calories from fat); 1g Protein; 33g Carbohydrate; 1g Dietary Fiber; 12mg Cholesterol; 172mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Fat; 2 Other Carbohydrates.