

Rocky Road Ice Box Pie

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Servings: 12

20 (about 10 ounces) peanut butter sandwich cookies (such as Nutter Butter)
6 tablespoons (3/4 stick) unsalted butter, melted
2 cups heavy cream
1 cup cream cheese
1/3 cup sour cream
6 tablespoons sugar
5 tablespoons unsweetened cocoa powder
1 teaspoon vanilla extract
pinch salt
20 chocolate wafer cookies
1 1/4 cups mini marshmallows
1 cup roasted, salted peanuts, roughly chopped
3/4 cup chocolate chips

Preparation Time: 35 minutes

Finely grind the peanut butter sandwich cookies in a food processor. Add the melted butter and pulse to combine. Transfer to a 9-1/2-inch pie plate and press the mixture evenly across the bottom and up the sides. Freeze at least 30 minutes.

Meanwhile, in a bowl, combine the heavy cream, cream cheese, sour cream, sugar, cocoa, vanilla and salt. Whip with an electric mixer fitted with a whisk attachment on low speed until just combined. Increase the speed to medium-high and beat until stiff peaks form, about 5 minutes. Gently fold in the marshmallows, peanuts (reserve two tablespoons for topping) and chocolate chips with a rubber spatula.

Pour about half of the filling into the crust and spread evenly. Top with another layer of cookies (about 10) and mound the remaining filling on top, leaving a one-inch border. Sprinkle with the reserved two tablespoons of peanuts.

Refrigerate until firm, at least six hours, preferably overnight.

Start to Finish Time: 6 hours 45 minutes

Per Serving (excluding unknown items): 765 Calories; 75g Fat (84.7% calories from fat); 5g Protein; 26g Carbohydrate; 2g Dietary Fiber; 203mg Cholesterol; 142mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 15 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	765
% Calories from Fat:	84.7%
% Calories from Carbohydrates:	12.9%
% Calories from Protein:	2.3%
Total Fat (g):	75g
Saturated Fat (g):	46g
Monounsaturated Fat (g):	22g
Polyunsaturated Fat (g):	3g
Cholesterol (mg):	203mg
Carbohydrate (g):	26g
Dietary Fiber (g):	2g
Protein (g):	5g
Sodium (mg):	142mg
Potassium (mg):	183mg
Calcium (mg):	72mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	trace
Vitamin A (i.u.):	2648IU
Vitamin A (r.e.):	693 1/2RE

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	12mcg
Niacin (mg):	trace
Caffeine (mg):	14mg
Alcohol (kcal):	1
% Deficient:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	15
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 765 Calories from Fat: 648

% Daily Values*

Total Fat	75g	115%
Saturated Fat	46g	229%
Cholesterol	203mg	68%
Sodium	142mg	6%
Total Carbohydrates	26g	9%
Dietary Fiber	2g	8%
Protein	5g	
Vitamin A		53%
Vitamin C		0%
Calcium		7%
Iron		8%

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