

Zebra Icebox Pie

Sarah Gish - Kansas City Star
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Servings: 8

2 cups heavy whipping cream
6 tablespoons powdered sugar
1 1/2 packages (nine ounce)
chocolate wafers (60 wafers)
1 baking bar (4 ounce) semisweet
chocolate, finely chopped
1/4 cup hot fudge sauce, warmed
2 bars (1.4 ounce ea) chocolate-
covered toffee, chopped

In a bowl, beat the whipping cream at high speed with an electric mixer until foamy. Gradually add the powdered sugar, beating until soft peaks form.

Spoon the whipped cream into a zip-top plastic freezer bag. Snip one corner of the bag to make a hole about one inch in diameter.

Arrange one-third of the chocolate wafers in the bottom of a nine-inch springform pan. Pipe one-third of the whipped cream over the wafers, spreading evenly with a spatula. Sprinkle with one-third of the semisweet chocolate.

Repeat the layers twice.

Cover and chill for twenty-four hours.

Drizzle with the fudge sauce and sprinkle with toffee candy bars just before serving.

Chocolate wafers can be found in the ice cream toppings section of the grocery store.

Short on time? Use whipped topping instead of whipped cream.

This pie may be served frozen.

Per Serving (excluding unknown items): 328 Calories; 28g Fat (73.6% calories from fat); 2g Protein; 21g Carbohydrate; 0g Dietary Fiber; 82mg Cholesterol; 25mg Sodium. Exchanges: 0 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	328	Vitamin B6 (mg):	trace
% Calories from Fat:	73.6%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	23.9%	Thiamin B1 (mg):	trace

% Calories from Protein: 2.4%
 Total Fat (g): 28g
 Saturated Fat (g): 17g
 Monounsaturated Fat (g): 8g
 Polyunsaturated Fat (g): 1g
 Cholesterol (mg): 82mg
 Carbohydrate (g): 21g
 Dietary Fiber (g): 0g
 Protein (g): 2g
 Sodium (mg): 25mg
 Potassium (mg): 123mg
 Calcium (mg): 45mg
 Iron (mg): 1mg
 Zinc (mg): trace
 Vitamin C (mg): trace
 Vitamin A (i.u.): 879IU
 Vitamin A (r.e.): 251 1/2RE

Riboflavin B2 (mg): .1mg
 Folic Acid (mcg): 3mcg
 Niacin (mg): trace
 Caffeine (mg): 13mg
 Alcohol (kcal): 0
 % Daily Value: 0%

Food Exchanges

Grain (Starch): 0
 Lean Meat: 0
 Vegetable: 0
 Fruit: 0
 Non-Fat Milk: 0
 Fat: 5 1/2
 Other Carbohydrates: 1 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 328 Calories from Fat: 242

% Daily Values*

Total Fat	28g	44%
Saturated Fat	17g	87%
Cholesterol	82mg	27%
Sodium	25mg	1%
Total Carbohydrates	21g	7%
Dietary Fiber	0g	0%
Protein	2g	
Vitamin A		18%
Vitamin C		1%
Calcium		5%
Iron		4%

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