



SUNSHINE ICE CREAM PIE



CAPPUCCINO ICE CREAM PIE



GRASSHOPPER ICE CREAM PIE



PB & J ICE CREAM PIE

- 2 cups finely crushed creme-filled lemon sandwich cookies (about 14 cookies)
- 3 tablespoons butter or margarine, melted

CRUST

- 1 quart vanilla ice cream
- 1 cup coarsely chopped creme-filled lemon sandwich cookies (about 7 cookies)
- 1 quart orange sherbet

FILLING

- 2 cups thawed, frozen whipped topping
- 1 tablespoon orange zest

TOPPINGS

- 2 cups finely crushed chocolate chip cookies (about 22 cookies)
- ¼ cup butter or margarine, melted

- 1 quart vanilla ice cream
- 1 cup coarsely chopped malted milk balls
- 1 quart coffee ice cream

- 2 cups thawed, frozen whipped topping
- ¼ cup butterscotch caramel ice cream topping
- 2 tablespoons coarsely chopped almonds

CRUST

FILLING

TOPPINGS

CRUST

FILLING

TOPPINGS

- 2 cups finely crushed creme-filled chocolate sandwich cookies (about 20 cookies)
- 3 tablespoons butter or margarine, melted

- 1 quart vanilla ice cream
- 1 cup coarsely chopped creme-filled chocolate sandwich cookies (about 10 cookies)
- 1 quart mint chocolate chip ice cream

- 2 cups thawed, frozen whipped topping
- ¼ cup hot fudge ice cream topping
- 2 tablespoons grated chocolate

CRUST

FILLING

TOPPINGS

CRUST

FILLING

TOPPINGS

- 2 cups finely crushed creme-filled peanut butter sandwich cookies (about 16 cookies)
- ¼ cup creamy peanut butter, melted

- 1 quart vanilla ice cream
- ¼ cup chopped peanuts
- 1 cup coarsely chopped creme-filled peanut butter sandwich cookies (about 8 cookies)
- 1 quart strawberry ice cream

- 2 cups thawed, frozen whipped topping
- ½ cup strawberry ice cream topping
- 2 tablespoons chopped peanuts

CRUST

FILLING

TOPPINGS

1. Preheat oven to 350°F. Combine cookies with melted butter or peanut butter; mix well. Press into bottom of **Springform Pan**. Bake 10 minutes; cool completely. Place in freezer until ready to fill.
2. Scoop vanilla ice cream into crust using **Ice Cream Dipper** and press to form an even layer. Sprinkle with chopped candies or cookies. Scoop remaining ice cream or sherbet over filling; press to form an even layer.
3. Spread half of the whipped topping over top of pie using **Large Spreader**. Pipe a decorative border with remaining whipped topping using **Easy Accent® Decorator**. Garnish pie as desired. Freeze at least 30 minutes or until ready to serve.

Yield: 12 servings

Cook's Tip: The **Deep Dish Pie Plate** can be substituted for the Springform Pan, if desired. Lightly spray pie plate with nonstick cooking spray; press cookie mixture into bottom and up sides. Proceed as recipe directs.

For nutrition information, visit www.pamperedchef.com.



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