



Caramel Mudslide Pie

READY IN



395 min.

SERVINGS



8

CALORIES



528 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 0.3 cup mrs richardson's butterscotch caramel sauce
- 26 crème-filled chocolate sandwich cookies
- 2 tablespoons rum / brandy / coffee liqueur
- 6 cups whipped cream softened
- 2 tablespoons baileys irish cream
- 0.5 cup whipping cream

Equipment

- food processor
- bowl
- plastic wrap

Directions

- Place 20 of the sandwich cookies in food processor. Cover; process, using quick on-and-off motions, until fine crumbs form.
- Add melted butter. Cover; process until combined. Press mixture in bottom and up side of ungreased 9-inch glass pie plate. Freeze 15 minutes.
- In large bowl, mix ice cream and both liqueurs until combined. Spoon into crust. Cover with plastic wrap; freeze 6 hours or overnight.
- Remove pie from freezer 5 to 10 minutes before serving. Meanwhile, crush remaining 6 sandwich cookies.
- Cut pie into 8 slices.
- Garnish each slice with dollop of whipped cream; drizzle with caramel topping and sprinkle with crushed cookies.

Nutrition Facts

PROTEIN 4.69% **FAT 51.15%** **CARBS 44.16%**

Properties

Glycemic Index:13.88, Glycemic Load:13.83, Inflammation Score:-6, Nutrition Score:9.50043470444489%

Nutrients (% of daily need)

Calories: 527.71kcal (26.39%), Fat: 29.96g (46.09%), Saturated Fat: 16.3g (101.85%), Carbohydrates: 58.2g (19.4%), Net Carbohydrates: 56.37g (20.5%), Sugar: 43.83g (48.7%), Cholesterol: 75.62mg (25.21%), Sodium: 304.54mg (13.24%), Alcohol: 1.32g (100%), Alcohol %: 0.96% (100%), Protein: 6.18g (12.36%), Iron: 4.82mg (26.8%), Vitamin B2: 0.36mg (21.22%), Vitamin A: 819.86IU (16.4%), Phosphorus: 153.3mg (15.33%), Calcium: 149.89mg (14.99%), Manganese: 0.28mg (13.8%), Vitamin K: 11.96µg (11.39%), Vitamin E: 1.57mg (10.44%), Potassium: 308.77mg (8.82%), Magnesium: 33.73mg (8.43%), Vitamin B1: 0.12mg (8.05%), Copper: 0.15mg (7.73%), Vitamin B5: 0.75mg (7.49%), Folate: 29.69µg (7.42%), Fiber: 1.82g (7.3%), Vitamin B12: 0.43µg (7.24%), Zinc: 1.01mg (6.76%), Selenium: 4.42µg (6.31%), Vitamin B3: 1.14mg (5.71%), Vitamin B6: 0.06mg (3.1%), Vitamin D: 0.44µg (2.91%)