



Chocolate-Cherry Ice Cream Pie with Hot Fudge Sauce

READY IN



45 min.

SERVINGS



8

CALORIES



988 kcal

DESSERT

Ingredients

- ☐ 0.1 teaspoon almond extract
- ☐ 1 tablespoon brandy
- ☐ 7 ounces chocolate wafers such as nabisco famous
- ☐ 0.8 pound bing cherries fresh pitted coarsely chopped
- ☐ 12 ounces bittersweet chocolate unsweetened finely chopped (not)
- ☐ 3 ounces semi chocolate chips miniature
- ☐ 0.3 cup sugar
- ☐ 5 tablespoons butter unsalted cut into 1/2-inch cubes

- ☐ 1 quart purchased vanilla ice cream softened
- ☐ 1 cup whipping cream

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ pie form

Directions

- ☐ Bring whipping cream to simmer in heavy medium saucepan; remove from heat.
- ☐ Add chopped chocolate; whisk until smooth.
- ☐ Preheat oven to 350°F. Grind cookies in processor until coarse crumbs form.
- ☐ Add butter and blend until crumbs cling together and are evenly moistened. Press crumb mixture over bottom and up sides of 9-inch-diameter glass pie dish.
- ☐ Bake crust until slightly puffed and darker, about 10 minutes. Cool crust on rack.
- ☐ Combine cherries, sugar and brandy, if desired, in heavy medium saucepan. Stir over medium heat until sugar dissolves and mixture comes to boil. Reduce heat; simmer until thick syrup forms, stirring often, about 10 minutes.
- ☐ Remove from heat.
- ☐ Mix in almond extract. Cool to room temperature.
- ☐ Place ice cream in large bowl. Fold in cherry mixture and chocolate chips. Pack ice cream mixture into prepared crust. Cover pie and freeze. (Sauce and pie can be prepared 3 days ahead. Cover and refrigerate sauce. Keep pie frozen.)
- ☐ Rewarm sauce over low heat.
- ☐ Cut pie into wedges; serve with sauce.

Nutrition Facts



 PROTEIN **5.22%**  FAT **49.66%**  CARBS **45.12%**

Properties

Glycemic Index:24.45, Glycemic Load:29.4, Inflammation Score:-9, Nutrition Score:18.945217303608%

Nutrients (% of daily need)

Calories: 987.74kcal (49.39%), Fat: 54.76g (84.24%), Saturated Fat: 32.13g (200.82%), Carbohydrates: 111.92g (37.31%), Net Carbohydrates: 101.99g (37.09%), Sugar: 83g (92.23%), Cholesterol: 108.16mg (36.05%), Sodium: 259.71mg (11.29%), Alcohol: 0.65g (100%), Alcohol %: 0.29% (100%), Caffeine: 48.19mg (16.06%), Protein: 12.95g (25.9%), Vitamin A: 2693.17IU (53.86%), Manganese: 0.89mg (44.39%), Copper: 0.81mg (40.55%), Fiber: 9.93g (39.7%), Phosphorus: 314.59mg (31.46%), Magnesium: 125.53mg (31.38%), Iron: 5.18mg (28.81%), Vitamin B2: 0.44mg (25.66%), Calcium: 252.14mg (25.21%), Potassium: 619.51mg (17.7%), Zinc: 2.58mg (17.17%), Selenium: 9.03µg (12.89%), Vitamin B12: 0.64µg (10.7%), Vitamin B5: 1.03mg (10.27%), Vitamin E: 1.32mg (8.83%), Vitamin B1: 0.12mg (8.16%), Vitamin B3: 1.32mg (6.58%), Vitamin K: 6.34µg (6.04%), Vitamin D: 0.84µg (5.63%), Vitamin B6: 0.1mg (4.91%), Folate: 19.03µg (4.76%), Vitamin C: 0.89mg (1.08%)