



Coffee Ice Cream Pie



Dairy Free



Popular

READY IN



155 min.

SERVINGS



8

CALORIES



815 kcal

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1.5 cups chocolate wafers such as nabisco famous crushed
- ☐ 0.3 cup coconut or
- ☐ 1 cup topping hot warmed
- ☐ 4 cups whipped cream softened
- ☐ 3 tablespoons macadamia nuts finely chopped
- ☐ 8 servings macadamia nuts whole

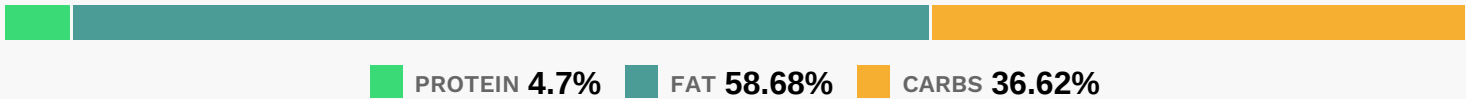
Equipment

- ☐ bowl

Directions

- ☐
- In medium bowl, mix crushed chocolate wafers, butter, coconut and chopped cashews. Press mixture in bottom and side of 9-inch glass pie plate; refrigerate 15 minutes. Carefully spoon softened ice cream into chilled crust. Cover and freeze about 2 hours or until firm.
- ☐
- Top individual servings with fudge topping; garnish with whole cashews. Cover and freeze any remaining pie.

Nutrition Facts



Properties

Glycemic Index:17.56, Glycemic Load:24.63, Inflammation Score:-7, Nutrition Score:17.360434568447%

Nutrients (% of daily need)

Calories: 814.88kcal (40.74%), Fat: 54.77g (84.26%), Saturated Fat: 15.06g (94.11%), Carbohydrates: 76.9g (25.63%), Net Carbohydrates: 70.74g (25.72%), Sugar: 45.5g (50.56%), Cholesterol: 30.31mg (10.1%), Sodium: 577.54mg (25.11%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.1mg (2.37%), Protein: 9.87g (19.73%), Manganese: 1.89mg (94.34%), Vitamin B1: 0.54mg (35.76%), Copper: 0.62mg (30.94%), Fiber: 6.16g (24.65%), Magnesium: 96.09mg (24.02%), Phosphorus: 234.25mg (23.43%), Vitamin B2: 0.37mg (21.85%), Iron: 3.64mg (20.21%), Vitamin A: 791.43IU (15.83%), Calcium: 150.15mg (15.01%), Vitamin E: 2.14mg (14.3%), Potassium: 471.48mg (13.47%), Zinc: 1.72mg (11.47%), Vitamin B3: 2.29mg (11.46%), Vitamin B5: 0.87mg (8.73%), Selenium: 6.06µg (8.65%), Vitamin B6: 0.16mg (7.87%), Folate: 30.17µg (7.54%), Vitamin B12: 0.33µg (5.57%), Vitamin K: 2.22µg (2.11%), Vitamin C: 0.99mg (1.2%)