



Coffee Liqueur Ice Cream Pie

READY IN



120 min.

SERVINGS



8

CALORIES



496 kcal

Ingredients

- 1 pint ice-cream chocolate shell softened
- 1.1 cups chocolate wafers such as nabisco famous crushed
- 2 tablespoons coffee-flavored liqueur
- 1 teaspoon espresso coffee powder instant
- 3 ounces bittersweet chocolate chopped
- 1 tablespoon butter unsalted
- 1 pint whipped cream softened
- 0.8 cup whipped cream beaten

Equipment

- bowl
- sauce pan
- oven
- mixing bowl
- hand mixer
- pie form

Directions

- Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, stir together the cookie crumbs and melted butter. Press mixture evenly onto bottom and sides of a 9 inch pie pan.
- Bake crust in oven for 10 minutes.
- Remove from oven and cool completely.
- In a small saucepan, heat 6 tablespoons of liqueur and espresso powder over low heat.
- Heat until warm and powder is dissolved. Stir in chocolate and 1 tablespoon of butter until mixture is melted and smooth. Allow to cool completely.
- Place vanilla ice cream into mixing bowl with 2 tablespoons of coffee liqueur. Using an electric mixer, blend together on low speed.
- Spread over bottom of cooled crust and freeze until firm. Then spread cooled chocolate mixture over frozen ice cream. Freeze pie until firm.
- Blend together chocolate ice cream and 2 tablespoons liqueur.
- Spread chocolate ice cream mixture over frozen chocolate sauce in pie. Freeze until firm.
- Serve pie with a decorative piped border of whipped cream around the inside edge of the pie.

Nutrition Facts



PROTEIN 5.88% **FAT 43.93%** **CARBS 50.19%**

Properties

Glycemic Index:26.94, Glycemic Load:28.05, Inflammation Score:-5, Nutrition Score:10.212173951709%

Nutrients (% of daily need)

Calories: 496.11kcal (24.81%), Fat: 24.49g (37.68%), Saturated Fat: 13.47g (84.2%), Carbohydrates: 62.95g (20.98%), Net Carbohydrates: 59.85g (21.76%), Sugar: 46.11g (51.24%), Cholesterol: 55.48mg (18.49%), Sodium: 287.29mg (12.49%), Alcohol: 0.81g (100%), Alcohol %: 0.59% (100%), Caffeine: 18.17mg (6.06%), Protein: 7.38g (14.76%), Manganese: 0.46mg (23.11%), Vitamin B2: 0.35mg (20.87%), Phosphorus: 202.75mg (20.28%), Copper: 0.38mg (19.06%), Calcium: 163.36mg (16.34%), Magnesium: 62.84mg (15.71%), Iron: 2.62mg (14.54%), Fiber: 3.11g (12.42%), Vitamin A: 586.63IU (11.73%), Potassium: 408.24mg (11.66%), Zinc: 1.42mg (9.46%), Vitamin B5: 0.85mg (8.49%), Vitamin B1: 0.12mg (8.15%), Vitamin B12: 0.47µg (7.84%), Selenium: 5.44µg (7.78%), Folate: 28.28µg (7.07%), Vitamin B3: 1.28mg (6.41%), Vitamin E: 0.73mg (4.89%), Vitamin B6: 0.08mg (4.19%), Vitamin K: 2.15µg (2.05%), Vitamin D: 0.29µg (1.9%)