



## Coffee Liqueur Ice Cream Pie

 Vegetarian

READY IN



400 min.

SERVINGS



12

CALORIES



584 kcal

DESSERT

### Ingredients

- ☐ 1 package chocolate wafers crushed
- ☐ 6 tablespoons coffee-flavored liqueur divided recommended: Kahlua
- ☐ 1 cup heavy whipping cream
- ☐ 2 tablespoons fudge sauce hot
- ☐ 0.5 gallon coffee ice cream softened for 15 to 20 minutes on counter
- ☐ 0.5 cup powdered sugar
- ☐ 5 tablespoons butter unsalted melted

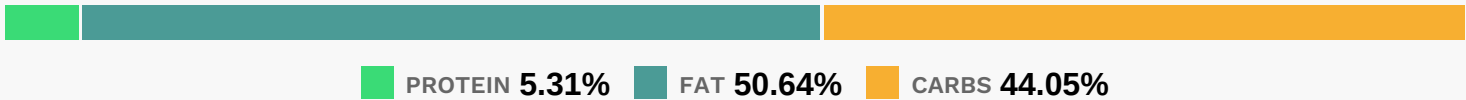
### Equipment

- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ stand mixer
- ☐ pie form

## Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 350 degrees F.
- ☐ Combine crushed cookie wafers with melted butter and press onto bottom and up sides of a 9-inch pie pan.
- ☐ Bake in oven for 10 minutes.
- ☐ Let cool.
- ☐ Combine softened ice cream and 5 tablespoons coffee-flavored liqueur using a stand mixer or hand mixer until creamy. Fill pie crust with ice cream mixture, cover with plastic wrap and place in freezer for 3 to 4 hours.
- ☐ Whip heavy cream with powdered sugar until soft peaks form. Top frozen pie with whipped cream. Refreeze for 1 hour.
- ☐ Combine remaining tablespoon of coffee-flavored liqueur with hot fudge sauce, drizzle over top of pie and serve.

## Nutrition Facts



## Properties

Glycemic Index:9.21, Glycemic Load:29.32, Inflammation Score:-6, Nutrition Score:9.4582607642464%

## Nutrients (% of daily need)

Calories: 584.02kcal (29.2%), Fat: 32.56g (50.1%), Saturated Fat: 19.3g (120.64%), Carbohydrates: 63.73g (21.24%), Net Carbohydrates: 61.82g (22.48%), Sugar: 51.47g (57.19%), Cholesterol: 104.81mg (34.94%), Sodium: 267.08mg (11.61%), Alcohol: 1.63g (100%), Alcohol %: 0.94% (100%), Protein: 7.69g (15.38%), Vitamin B2: 0.48mg (28.13%), Calcium: 224.57mg (22.46%), Vitamin A: 1103.96IU (22.08%), Phosphorus: 209.64mg (20.96%), Vitamin B12:

0.68µg (11.3%), Potassium: 387.83mg (11.08%), Vitamin B5: 1.06mg (10.58%), Zinc: 1.4mg (9.33%), Magnesium: 36.37mg (9.09%), Manganese: 0.17mg (8.64%), Fiber: 1.92g (7.66%), Vitamin B1: 0.11mg (7.54%), Copper: 0.15mg (7.46%), Selenium: 4.81µg (6.87%), Vitamin E: 1.03mg (6.85%), Iron: 1.06mg (5.88%), Vitamin D: 0.72µg (4.8%), Folate: 18.97µg (4.74%), Vitamin B6: 0.09mg (4.71%), Vitamin B3: 0.81mg (4.07%), Vitamin K: 2.11µg (2.01%), Vitamin C: 1.07mg (1.3%)