



Creamy Orange Ice Cream Pie



Dairy Free



Popular

READY IN



480 min.

SERVINGS



8

CALORIES



521 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 4 cups pineapple sherbet
- ☐ 2 cups whipped cream

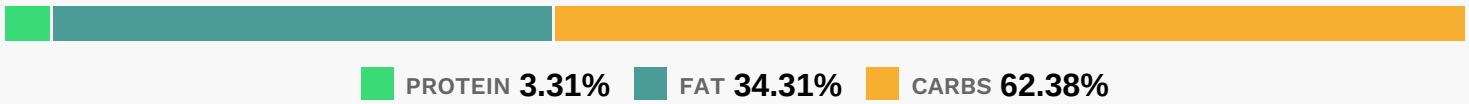
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 375°F. In medium bowl, stir cookie mix and butter until well mixed (mixture will be crumbly).
- ☐ Reserve 1 1/2 cups crumb mixture; set aside. In ungreased 9-inch glass pie plate, press remaining mixture over bottom and up side of plate; prick with fork.
- ☐ Bake 16 to 18 minutes or until light golden brown. Cool completely, about 1 hour.
- ☐ Meanwhile, on ungreased cookie sheet, sprinkle remaining crumb mixture.
- ☐ Bake 10 to 11 minutes or until edges of crumb mixture begin to brown. Cool on cookie sheet, about 30 minutes.
- ☐ While crust and crumb mixture are cooling, place sherbet and ice cream in refrigerator to soften. Scoop half of softened sherbet over crust; spread to cover crust.
- ☐ Sprinkle with 1/2 cup crumbs. Scoop all of softened ice cream over sherbet and crumbs; spread to cover.
- ☐ Sprinkle with 1/2 cup crumbs. Scoop remaining half of sherbet over ice cream and crumbs.
- ☐ Sprinkle with remaining 1/2 cup crumbs. Freeze until firm, 4 to 6 hours or overnight.
- ☐ Let stand 15 minutes to soften before cutting.

Nutrition Facts



Properties

Glycemic Index:14, Glycemic Load:15.59, Inflammation Score:-4, Nutrition Score:3.7973912941373%

Nutrients (% of daily need)

Calories: 520.53kcal (26.03%), Fat: 19.88g (30.58%), Saturated Fat: 5.47g (34.18%), Carbohydrates: 81.33g (27.11%), Net Carbohydrates: 80.13g (29.14%), Sugar: 53.75g (59.73%), Cholesterol: 15.26mg (5.09%), Sodium: 371.4mg (16.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.31g (8.62%), Vitamin A: 680.46IU (13.61%), Vitamin B2: 0.18mg (10.43%), Calcium: 86.46mg (8.65%), Phosphorus: 67.51mg (6.75%), Vitamin B1: 0.07mg (4.81%), Fiber: 1.19g (4.77%), Potassium: 142.67mg (4.08%), Vitamin B12: 0.24µg (3.98%), Zinc: 0.58mg (3.89%), Vitamin B5: 0.37mg (3.69%), Folate: 14.67µg (3.67%), Vitamin E: 0.55mg (3.64%), Magnesium: 10.97mg (2.74%), Selenium: 1.7µg (2.43%), Vitamin C: 1.93mg (2.34%), Iron: 0.36mg (1.98%), Vitamin B6: 0.03mg (1.71%), Vitamin B3: 0.34mg (1.68%), Copper: 0.03mg (1.42%)