



Ice Cream Snowball Pie

READY IN



45 min.

SERVINGS



10

CALORIES



454 kcal

Ingredients

- ☐ 2 tablespoons butter
- ☐ 1 pint mint chocolate chip ice cream
- ☐ 2 cups rice cereal crisp
- ☐ 8 ounce bars german chocolate sweet
- ☐ 1 pint strawberry ice cream
- ☐ 1 pint whipped cream

Equipment

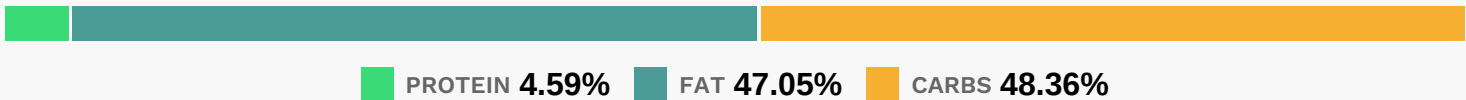
- ☐ sauce pan
- ☐ mixing bowl

☐ pie form

Directions

- ☐ Lightly grease a 9-inch pie pan. Set aside.
- ☐ Coarsely chop chocolate. Set aside 1/4 of it.
- ☐ Place remaining 3/4 of chocolate in a small saucepan with 3 tablespoons butter or margarine. Melt over low heat, stirring frequently, until smooth.
- ☐ Place crisp rice cereal in a medium mixing bowl.
- ☐ Pour chocolate mixture over cereal, and stir gently to coat. Using the back of a spoon, press mixture onto bottom and sides of greased pie pan.
- ☐ Place crust in freezer just until firm, about 5 to 10 minutes.
- ☐ Place remaining 1/4 of chopped chocolate and 2 tablespoons of butter or margarine in a small saucepan. Melt over low heat, stirring frequently, until smooth. Cool slightly.
- ☐ Remove crust from freezer and arrange scoops of vanilla, mint chocolate chip, and strawberry ice cream in it.
- ☐ Drizzle chocolate mixture over top and serve immediately.

Nutrition Facts



Properties

Glycemic Index:16.1, Glycemic Load:13, Inflammation Score:-4, Nutrition Score:7.0308695603972%

Nutrients (% of daily need)

Calories: 453.97kcal (22.7%), Fat: 23.93g (36.81%), Saturated Fat: 14.36g (89.74%), Carbohydrates: 55.33g (18.44%), Net Carbohydrates: 53.95g (19.62%), Sugar: 33.31g (37.01%), Cholesterol: 56.65mg (18.88%), Sodium: 120.4mg (5.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.25g (10.51%), Vitamin B2: 0.34mg (19.82%), Calcium: 169.93mg (16.99%), Phosphorus: 152.71mg (15.27%), Iron: 2.44mg (13.58%), Vitamin A: 617.44IU (12.35%), Vitamin B5: 0.88mg (8.81%), Potassium: 305.94mg (8.74%), Vitamin B12: 0.47µg (7.81%), Magnesium: 28.15mg (7.04%), Fiber: 1.38g (5.51%), Zinc: 0.81mg (5.37%), Folate: 21.45µg (5.36%), Manganese: 0.11mg (5.35%), Vitamin C: 4.26mg (5.16%), Vitamin B1: 0.08mg (5.14%), Copper: 0.1mg (5.06%), Selenium: 3.35µg (4.79%), Vitamin B6: 0.07mg (3.62%), Vitamin E: 0.35mg (2.35%), Vitamin B3: 0.37mg (1.87%), Vitamin D: 0.19µg (1.26%)