



Malted Milk Ice Cream Pie

READY IN



35 min.

SERVINGS



12

CALORIES



670 kcal

DESSERT

Ingredients

- ☐ 1.7 cups chocolate wafers such as nabisco famous crushed (from 24 cookies)
- ☐ 0.5 cup cup heavy whipping cream
- ☐ 2.5 cups malted milk balls
- ☐ 0.5 cup liquid malt extract
- ☐ 7 ounces bittersweet chocolate chopped
- ☐ 0.3 cup sugar
- ☐ 4 tablespoons butter unsalted cooled melted
- ☐ 2 quarts whipped cream softened

Equipment

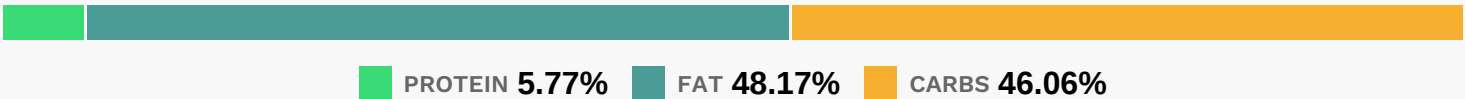
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ springform pan
- ☐ rolling pin

Directions

- ☐ Make crust: Preheat oven to 350F.
- ☐ Combine wafers and sugar in a food processor and pulse until finely ground.
- ☐ Add butter and pulse until crumbly, about 10 seconds. Press mixture evenly over bottom and slightly up sides of a 10-inch springform pan (mixture will be dry).
- ☐ Bake until firm and set, 8 to 10 minutes.
- ☐ Let cool completely in pan on a wire rack.
- ☐ Place malted milk balls in a large ziplock bag. Seal bag and crush candies with a rolling pin. Set aside 1/2 cup of crushed candies for garnish. In a large bowl, stir ice cream, malted milk powder and remaining crushed candies.
- ☐ Spread evenly over bottom of cooled crust, smoothing top. Freeze until firm, at least 1 hour.
- ☐ Place chocolate in a small heatproof bowl. Bring cream to a boil in a small pan over medium-high heat.
- ☐ Pour over chocolate and let sit for 2 minutes.
- ☐ Whisk until completely smooth. Working quickly, pour glaze over pie and spread evenly.
- ☐ Sprinkle with reserved crushed candies. Freeze until firm, at least 3 hours or overnight.
- ☐ Remove cake from freezer 10 minutes before serving and let sit at room temperature. Just before serving, run a sharp knife around pan edges, loosen pan sides and unmold to a plate.

Use a sharp knife to cut cake into wedges.

Nutrition Facts



Properties

Glycemic Index:15.05, Glycemic Load:36.21, Inflammation Score:-6, Nutrition Score:13.184782655343%

Nutrients (% of daily need)

Calories: 670.03kcal (33.5%), Fat: 36.23g (55.73%), Saturated Fat: 20.67g (129.2%), Carbohydrates: 77.92g (25.97%), Net Carbohydrates: 74.37g (27.05%), Sugar: 58.73g (65.25%), Cholesterol: 93.54mg (31.18%), Sodium: 342.75mg (14.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 17.51mg (5.84%), Protein: 9.77g (19.53%), Vitamin B2: 0.54mg (31.94%), Phosphorus: 277.5mg (27.75%), Calcium: 245.56mg (24.56%), Manganese: 0.47mg (23.66%), Copper: 0.41mg (20.37%), Vitamin A: 950.3IU (19.01%), Magnesium: 74.23mg (18.56%), Potassium: 526.75mg (15.05%), Fiber: 3.55g (14.2%), Iron: 2.55mg (14.19%), Zinc: 1.96mg (13.1%), Vitamin B12: 0.74µg (12.33%), Vitamin B5: 1.15mg (11.54%), Vitamin B1: 0.17mg (11.01%), Selenium: 7.32µg (10.46%), Vitamin B3: 1.54mg (7.71%), Vitamin E: 1.03mg (6.84%), Folate: 26.26µg (6.57%), Vitamin B6: 0.12mg (6.15%), Vitamin D: 0.54µg (3.63%), Vitamin K: 3.38µg (3.22%), Vitamin C: 1.16mg (1.4%)