





Ingredients

1.3 cups amaretti cookies italian crushed finely (macaroons)
1 cup brown sugar divided packed ()
0.7 cup cup heavy whipping cream chilled
10 servings whipped cream
1.5 tablespoons juice of lemon fresh
3 pounds peaches firm pitted ripe halved cut into 3/4-inch-wide wedges
2 pinches salt
1 tablespoon sugar

0.3 cup butter unsalted melted ()

9 cups whipped cream

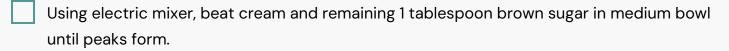
Equipment

- bowl
 baking sheet
 oven
 hand mixer
 aluminum foil
 broiler
 microwave
 ice cream scoop
 - pie form

Directions

- Preheat oven to 350°F. Coat 9-inch glass pie dish with nonstick spray.
- Mix finely ground cookie crumbs, 1 tablespoon sugar, and pinch of salt in medium bowl.
- Add lukewarm melted butter; mix to blend. Press crumbs onto bottom and up sides of dish.
- Bake until golden around edges, about 10 minutes. Cool completely in dish on rack.
- Preheat broiler. Line rimmed baking sheet with foil. Coat with nonstick spray. Arrange peaches in even layer on sheet. Broil until beginning to brown, watching closely to avoid burning, 3 to 5 minutes.
- Sprinkle 1/4 cup brown sugar over peaches. Broil until sugar melts and caramelizes, rotating sheet for even cooking, 2 to 3 minutes longer.
- Transfer peaches and juices to bowl (leave any burned parts behind).
 - Add 3/4 cup brown sugar, lemon juice, and pinch of salt to peaches; stir until sugar dissolves. Cover; chill until cold, about 2 hours.
 - Slightly soften ice cream in microwave on low power in 20-second intervals.
 - Transfer to large bowl.

Add broiled-peach mixture. Fold to incorporate peaches (peaches will break apart). Spoon about 2/3of ice cream into cooled crust; smooth top. Cover and freeze pie and remaining peach ice cream separately until firm, about 4 hours. Using medium-size ice cream scoop, scoop remaining ice cream in bowl in level coops and arrange in concentric circles top pie. Freeze pie. DO AHEAD: Can be made days ahead. Cover and keep frozen.



Sprinkle coarsely crushed amaretti cookies over pie.

Cut into wedges and serve with dollop of brown sugar whipped cream.

Nutrition Facts

PROTEIN 5.64% 📕 FAT 40.54% 📒 CARBS 53.82%

Properties

Glycemic Index:23.23, Glycemic Load:31.36, Inflammation Score:-7, Nutrition Score:12.148695572563%

Flavonoids

Cyanidin: 2.61mg, Cyanidin: 2.61mg, Cyanidin: 2.61mg, Cyanidin: 2.61mg Catechin: 6.7mg, Catechin: 6.7mg, Catechin: 6.7mg Epigallocatechin: 1.42mg, Epigallocatechin: 1.42mg, Epigallocatechin: 1.42mg, Epigallocatechin: 1.42mg, Epigallocatechin: 1.42mg, Epigallocatechin: 3.18mg, Epicatechin: 3.18mg, Epicatechin: 3.18mg, Epicatechin: 3.18mg, Epicatechin: 3.18mg, Epicatechin: 3.18mg, Epigallocatechin 3–gallate: 0.41mg, Epigallocatechin: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Naringenin: 0.03mg, Hesperetin: 0.33mg, Hesperetin: 0.33mg, Hesperetin: 0.33mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg, Quercetin: 0.91mg, Quercetin: 0.91mg,

Nutrients (% of daily need)

Calories: 693.04kcal (34.65%), Fat: 31.91g (49.09%), Saturated Fat: 19.25g (120.3%), Carbohydrates: 95.31g (31.77%), Net Carbohydrates: 91.39g (33.23%), Sugar: 85.89g (95.44%), Cholesterol: 111.44mg (37.15%), Sodium: 300.82mg (13.08%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 9.99g (19.98%), Vitamin A: 1596.81IU (31.94%), Vitamin B2: 0.52mg (30.47%), Calcium: 272.28mg (27.23%), Phosphorus: 235.6mg (23.56%), Potassium: 581.82mg (16.62%), Fiber: 3.92g (15.7%), Vitamin B5: 1.36mg (13.61%), Vitamin B12: 0.76µg (12.6%), Vitamin E: 1.83mg (12.19%), Zinc: 1.64mg (10.93%), Magnesium: 40.1mg (10.02%), Selenium: 6.99µg (9.99%), Vitamin C: 7.65mg (9.28%), Copper: 0.16mg (8.11%), Vitamin B1: 0.11mg (7.49%), Vitamin B6: 0.14mg (6.93%), Vitamin B3: 1.35mg (6.75%), Iron: 1.02mg (5.64%), Manganese: 0.11mg (5.64%), Vitamin K: 5.54µg (5.28%), Folate: 18.88µg (4.72%), Vitamin D: 0.71µg (4.72%)