

What She Ate  
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## Peach Ice Cream Pie with Amaretti Cookie Crust

READY IN



660 min.

SERVINGS



10

CALORIES



693 kcal

DESSERT

### 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 2/3 of 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 scoops and arrange in concentric circles top pie. Freeze pie. DO AHEAD: Can be made days ahead. Cover and keep frozen.
- Using electric mixer, beat cream and remaining 1 tablespoon brown sugar in medium bowl until peaks form.
- 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, Catechin: 6.7mg Epigallocatechin: 1.42mg, Epigallocatechin: 1.42mg, Epigallocatechin: 1.42mg, Epigallocatechin: 1.42mg Epicatechin: 3.18mg, Epicatechin: 3.18mg, Epicatechin: 3.18mg, Epicatechin: 3.18mg Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg Hesperetin: 0.33mg, Hesperetin: 0.33mg, Hesperetin: 0.33mg, Hesperetin: 0.33mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg Quercetin: 0.91mg, Quercetin: 0.91mg, 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: 0g (100%), Alcohol %: 0% (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%)