



WHATSheATE



Peanut Brittle and Caramel Crunch Ice Cream Pie

READY IN



45 min.

SERVINGS



10

CALORIES



736 kcal

DESSERT

Ingredients

- ☐ 0.3 cup plus light
- ☐ 5 tablespoons creamy peanut butter natural-style (non-hydrogenated)
- ☐ 0.3 cup t brown sugar dark packed ()
- ☐ 9 graham crackers whole
- ☐ 1 cup peanuts coarsely chopped
- ☐ 0.5 cup roasted peanuts salted
- ☐ 0.3 teaspoon sea salt fine
- ☐ 0.8 cup sugar

- ☐ 5 tablespoons butter unsalted hot melted
- ☐ 0.5 vanilla pod split
- ☐ 1.5 teaspoons vanilla extract
- ☐ 3 pints whipped cream softened
- ☐ 0.3 cup water
- ☐ 0.8 cup whipping cream

Equipment

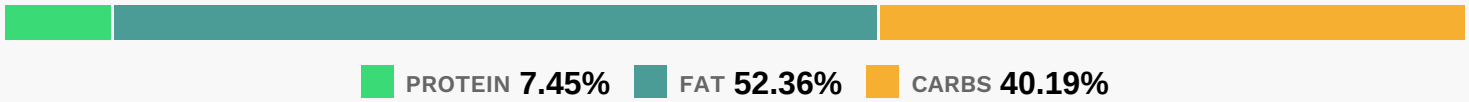
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ aluminum foil
- ☐ pie form

Directions

- ☐ Place cream in small saucepan. Scrape in seeds from vanilla bean; add bean. Bring just to simmer.
- ☐ Mix in butter and sea salt; set vanilla cream aside.
- ☐ Stir sugar, 1/3 cup water, and corn syrup in heavy medium saucepan over medium heat until sugar dissolves. Increase heat; boil without stirring until syrup turns deep amber, brushing down sides with wet pastry brush and swirling pan occasionally, about 12 minutes.
- ☐ Remove from heat.
- ☐ Whisk in vanilla cream (mixture will bubble). Set sauce aside.
- ☐ Preheat oven to 375°F. Line 9-inch-diameter pie dish with foil. Finely grind graham crackers and brown sugar in processor.
- ☐ Add butter and vanilla; blend until moist crumbs form.
- ☐ Add nuts; blend just until finely chopped. Using plastic wrap as aid, press crumbs firmly onto bottom and up sides of foil-lined pie dish. Freeze 15 minutes.

- ☐ Bake crust until brown, about 15minutes. Freeze 1 hour. Using foil, lift crustfrom dish; carefully peel off foil. Return crustto pie dish.
- ☐ Drizzle 1/2 cup caramel sauceover bottom of crust. Freeze 30 minutes.Spoon 1 1/2 pints ice cream into crust; smoothtop.
- ☐ Drizzle 3 tablespoons peanut butterover, then 2 tablespoons sauce.
- ☐ Sprinklewith 1/2 cup brittle. Freeze 1 hour. Spoonremaining 1 1/2 pints ice cream over; smoothtop.
- ☐ Drizzle 2 tablespoons peanut butterover, then 2 tablespoons sauce.
- ☐ Sprinkle edgeof pie with 1/2 cup brittle. Freeze 4 hours.DO AHEAD: Pie can be made 3 days ahead;tent with foil and freeze. Cover and chillremaining sauce.
- ☐ Cut pie into wedges. Rewarm sauce andpass separately.

Nutrition Facts



Properties

Glycemic Index:25.23, Glycemic Load:38.66, Inflammation Score:-7, Nutrition Score:14.639130245084%

Nutrients (% of daily need)

Calories: 736.48kcal (36.82%), Fat: 44.01g (67.71%), Saturated Fat: 20.01g (125.07%), Carbohydrates: 76g (25.33%), Net Carbohydrates: 72.16g (26.24%), Sugar: 61.29g (68.1%), Cholesterol: 97.68mg (32.56%), Sodium: 336.89mg (14.65%), Alcohol: 0.21g (100%), Alcohol %: 0.11% (100%), Protein: 14.09g (28.17%), Manganese: 0.69mg (34.6%), Phosphorus: 298.81mg (29.88%), Vitamin B2: 0.45mg (26.56%), Vitamin B3: 5.14mg (25.72%), Calcium: 237.97mg (23.8%), Vitamin A: 1034.95IU (20.7%), Magnesium: 82.66mg (20.67%), Folate: 64.99µg (16.25%), Potassium: 542.42mg (15.5%), Fiber: 3.84g (15.37%), Vitamin B1: 0.23mg (15.25%), Vitamin B5: 1.33mg (13.3%), Zinc: 1.97mg (13.16%), Copper: 0.26mg (12.91%), Vitamin B12: 0.59µg (9.9%), Vitamin E: 1.48mg (9.88%), Vitamin B6: 0.19mg (9.73%), Iron: 1.59mg (8.84%), Selenium: 5.3µg (7.58%), Vitamin D: 0.67µg (4.5%), Vitamin K: 1.51µg (1.44%), Vitamin C: 0.96mg (1.16%)