

Tip Top Toffee Ice Cream Pie

READY IN



525 min.

SERVINGS



10

CALORIES



1016 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 5 cups almonds sliced
- 1.3 cups butter
- 1 quart ice-cream chocolate shell softened
- 21 crème-filled chocolate sandwich cookies with creme filling
- 1 cup flour all-purpose
- 1 tablespoon juice of lemon fresh
- 0.3 teaspoon salt
- 3 ounce bittersweet chocolate

- 0.5 teaspoon vanilla extract
- 0.3 cup water cold
- 1.5 cups granulated sugar white

Equipment

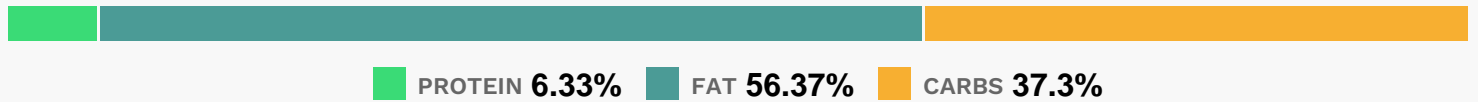
- food processor
- bowl
- frying pan
- sauce pan
- oven
- knife
- microwave
- spatula
- springform pan

Directions

- Preheat the oven to 350 degrees F (175 degrees C). Scatter the almonds in a jelly roll pan, and toast until golden, about 10 minutes. Set almonds aside, but leave the oven on.
- In a food processor, grind the cookies until they are coarse crumbs.
- Transfer crumbs to a bowl, and stir in the flour. Stir in the 1/2 cup melted butter, and toss to moisten. Butter the bottom of a 10-inch springform pan, leaving the sides unbuttered. Press the mixture onto the bottom of the pan.
- Bake until set, about 12 to 15 minutes.
- Transfer to a rack to cool. When crust has cooled, place it in the freezer for at least 30 minutes.
- Butter a 9x13-inch pan; you'll need this for the toffee filling. Set aside 3 cups of the toasted sliced almonds.
- In a large saucepan, combine the 1 1/3 cups butter, sugar, water, lemon juice, and salt. Bring to a boil, stirring to dissolve the sugar. Cook uncovered, without stirring, over medium heat until it caramelizes, about 8 minutes.

- Remove the caramel from the heat, and stir in the vanilla, almond extract, and 3 cups of the almonds.
- Pour the mixture into the buttered pan, and set aside to cool.
- In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.
- Spread melted chocolate over the cooled toffee. Immediately sprinkle with about 1 cup of the remaining sliced almonds. Freeze for 1 hour, or until firm. Turn the toffee out onto a work surface, and break it into 1/2 inch pieces.
- Let the ice cream soften very slightly in a large bowl. Stir briefly, just until malleable. Fold in the toffee pieces. With a large rubber spatula, spread the ice cream into the crust. Top with the remaining almonds.
- Place the pie in the freezer. When it has firmed up slightly, cover the top with plastic. Freeze until firm, about 6 hours.
- Place the pie in the refrigerator to soften about 20 minutes before serving. Run the tip of a knife around the sides of the pie to loosen. Carefully remove the sides of the springform pan.
- Cut into wedges with a knife dipped in hot water.

Nutrition Facts



Properties

Glycemic Index:25.51, Glycemic Load:41.05, Inflammation Score:-8, Nutrition Score:26.240869356238%

Flavonoids

Cyanidin: 1.13mg, Cyanidin: 1.13mg, Cyanidin: 1.13mg, Cyanidin: 1.13mg Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg Epigallocatechin: 1.19mg, Epigallocatechin: 1.19mg, Epigallocatechin: 1.19mg, Epigallocatechin: 1.19mg Epicatechin: 0.28mg, Epicatechin: 0.28mg, Epicatechin: 0.28mg, Epicatechin: 0.28mg Eriodictyol: 0.19mg, Eriodictyol: 0.19mg, Eriodictyol: 0.19mg, Eriodictyol: 0.19mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg Isorhamnetin: 1.21mg, Isorhamnetin: 1.21mg, Isorhamnetin: 1.21mg, Isorhamnetin: 1.21mg Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg

Nutrients (% of daily need)

Calories: 1016.42kcal (50.82%), Fat: 66.2g (101.85%), Saturated Fat: 27.06g (169.11%), Carbohydrates: 98.56g (32.85%), Net Carbohydrates: 89.93g (32.7%), Sugar: 69.5g (77.22%), Cholesterol: 97.76mg (32.59%), Sodium: 424.76mg (18.47%), Alcohol: 0.14g (100%), Alcohol %: 0.07% (100%), Caffeine: 11.41mg (3.8%), Protein: 16.74g (33.47%), Vitamin E: 13.44mg (89.63%), Manganese: 1.55mg (77.74%), Vitamin B2: 0.85mg (50.03%), Magnesium: 182.03mg (45.51%), Copper: 0.81mg (40.69%), Phosphorus: 388.98mg (38.9%), Iron: 6.78mg (37.65%), Fiber: 8.64g (34.56%), Calcium: 247.3mg (24.73%), Vitamin A: 1155.35IU (23.11%), Potassium: 703.4mg (20.1%), Vitamin B1: 0.29mg (19.1%), Folate: 74.84µg (18.71%), Vitamin B3: 3.36mg (16.8%), Zinc: 2.52mg (16.77%), Selenium: 11µg (15.71%), Vitamin K: 9.96µg (9.48%), Vitamin B5: 0.93mg (9.31%), Vitamin B6: 0.13mg (6.55%), Vitamin B12: 0.34µg (5.69%), Vitamin C: 1.24mg (1.51%), Vitamin D: 0.19µg (1.26%)