
Mud Pie Extravaganza

Total time: 2 hrs Yield: 12 Servings

Ingredients

1 pkg Oreo cookies (processed or smashed into crumbs)
4 Tbsp butter (melted)
2 pt chocolate ice cream
4 2-packs Reeses peanut butter cups (finely chopped)
2 pt coffee ice cream
2 Heath bars (finely chopped)
2 pt cookies and cream ice cream
2 cup Cocoa Krispies cereal

Prep Time: 2 hrs Total Time: 2 hrs

Instructions

In a bowl, mix the cookie crumbs and melted butter. Lightly butter 9" or 10" springform pan (if a springform pan is unavailable, a round or square 9" x 9" pan can be substituted), then press the cookie crumbs on the bottom and bake for 10 to 15 minutes. Remove and let cool. With a mixer, blend the chocolate ice cream until it is soft but not melted. Spread it evenly over the cooled crust and then sprinkle in the chopped peanut butter cups. Freeze for about 20 minutes, until set. Next, blend the coffee ice cream until it is soft and pour it over the 1st layer. Sprinkle with chopped Heath bars and freeze until set. Lastly, blend the cookies and cream ice cream and pour evenly into the pan. Cover and freeze the whole pie for at least 2 hours, until it is completely firm. When ready to serve, place the pie in the refrigerator for 15 minutes so it is easier to slice. Press the cereal over the top of the pie, then release (if using a springform pan), slice and serve.

Note: Use your longest knife to slice through the pie. You may substitute ice cream and candy flavors to your preference.

Recipe brought to you by:

Chef Joanne Chang

Source:

Chef Joanne Chang