

☆ Strawberry Ice Cream Pie

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Prep: 10m **Cook:** 10m **Total:** 20m

Yield: 8,8 slices

Dessert

treats



Ingredients

- 1 1/2 cups graham crackers, crushed
- 1 tbsp brown sugar
- 3 tbsp butter, melted
- 3 cups softened strawberry ice cream

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Instructions

1. Preheat oven to 375°F. Remove ice cream from freezer and allow to soften.
2. In a food processor crush graham crackers until fine. This will take about 12 graham crackers. Add in the melted butter and brown sugar, pulse until a sand like mixture has formed.
3. Press the graham cracker crust evenly into the bottom of a 9 inch pie pan, making sure to cover the bottom and up the sides of the pan. Use the back of a measuring cup or large spoon to press the crust.
4. Bake the crust in the heated oven for 8-10 minutes or until golden brown. Remove from the oven and place on a cooling rack. Cool for a few minutes before adding the hot fudge and ice cream.
5. With a spatula, spread the softened ice cream, filling the pie pan to the top with the ice cream. Cover with plastic wrap and place in the freezer for at least 3 hours, or over night.
6. Store tightly covered in the freezer. Remove from the freezer 5-10 minutes before serving for easier slicing.