

Praline Ice Cream Pie



PREPARATION TIME
15 minutes



COOKING TIME
none



PERFECT PARTNER
hazelnut coffee



You can save money by making your own caramel topping. Combine $\frac{2}{3}$ cup brown sugar, 1 teaspoon vanilla extract and 1 cup evaporated milk. Heat until boiling. Let cool before using.

SHOPPING LIST

- caramel topping
- graham cracker pie crust
- pecans
- toffee chips
- ice cream

INGREDIENTS

- 1 (8-ounce) jar caramel ice-cream topping, divided
- 1 (9-inch) graham cracker pie crust
- 1/2 cup chopped pecans or walnuts, divided
- 1/4 cup toffee chips, divided
- 1 quart vanilla ice cream, softened

SERVES 6

Make Ahead

This pie can be prepared up to a week ahead. Keep frozen until ready to use. Defrost for about 5 minutes before serving.

◆ VARIATION

For chocolate lovers, use a chocolate wafer crumb crust and chocolate ice cream.

- 1** Drizzle half the caramel topping over bottom of pie crust. Sprinkle with half the pecans and toffee chips.



- 2** Scoop ice cream into pie shell; spread evenly over caramel topping.

- 3** Sprinkle remaining pecans and toffee chips over the top of the ice cream.



- 4** Pipe remaining caramel topping in a decorative lattice pattern across the top. Freeze until a few minutes before serving time.

COOKIN' Express

- Use a sealable plastic bag for piping the caramel topping onto the pie. Pour the remaining caramel into bag, snip a tiny hole in a bottom corner of the bag and gently apply pressure.