

Chipper Razzle Ice Cream Pie

Recipe By Faigy Grossman



Cooking and Prep:  25
m

Serves:  8

Contains:     

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Peanut butter, chocolate, and salty chips? You bet! An outstanding dessert, this razzle pie has crunch and flavor that satisfies the “looking for something yummy in the freezer” feeling (if there will be any leftovers!).

Ingredients (6)

Main ingredients

- 4 cups (parve) vanilla fudge ice cream (see note)
- 1/2 cup **Glicks Chocolate Chips**
- 1/3 cup peanut butter
- 2 tablespoons **Gefen Sweetened Dried Cranberries**
- 2 cups potato chips, slightly crushed



1 Glicks Chocolate Graham Cracker Pie Crust

Start Cooking

Ice Cream Pie

1. Remove ice cream from freezer to soften.
2. In a small pot, melt chocolate chips and peanut butter. Add dried cranberries and potato chips and stir until well coated. (It doesn't matter if the chips get further crushed.)
3. Stir half the mixture into the ice cream then spoon ice cream into pie crust. Drop remaining mixture over top of pie, spreading to cover as much of the ice cream as possible.
4. Freeze immediately.

Note:

You can use store-bought vanilla fudge ice cream, such as Abe's, or homemade vanilla ice cream. If using homemade, drizzle some chocolate syrup in when stirring the razzle mixture into the ice cream.