

# Peanut Chew Ice Cream Pie

Recipe By *Esther Ottensoser*



Cooking and Prep:  2  
h 45 m

Serves:  32

Contains: 

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shavuot, Sukkot

**Diet:** Vegetarian, Vegan,  
Pescetarian, Gluten Free

**Source:** Family Table by  
Mishpacha Magazine

Peanut chews are one of those foods that most people really enjoy eating. Paired with ice cream ... what could be bad?! Take a look at these four different ways to serve it (also see [Peanut Chew Ice Cream Slices](#), [Peanut Chew Bowls with Ice Cream](#), and [Peanut Chew Bars with Ice Cream in Martini Glasses](#)). Whichever way you choose, it will definitely be your pièce de résistance!

## Ingredients (10)

### Peanut Chew Mixture

- 1 tablespoon water
- 4 cups rice crispies
- 2 cups roasted, unsalted chopped peanuts
- 1 cup [Gefen Peanut Butter](#)

1/3 cup **Glicks Chocolate Chips**

1 cup Karo syrup

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## **Peanut Chew Ice Cream Pie**

1 (56-oz./1.4-l.) container chocolate/vanilla ice cream

2 (56-oz./1.4-l.) containers vanilla ice cream

1/4 cup smooth **Gefen Peanut Butter**

1/4 cup chocolate syrup

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## **Start Cooking**

### **Peanut Chews**

- 1.** Cook the peanut butter, chocolate chips, Karo syrup, and water in a pot over medium heat, stirring, until chocolate is melted. Remove from heat and add in the rice crispies and chopped peanuts.

### **For the Pie**

- 1.** Place the peanut chew mixture into four 9-inch (23-cm) round pans.
- 2.** Remove 1½ containers of vanilla ice cream from the freezer 10 – 20 minutes before you are ready to use it, so that it has time to soften. Place it in a bowl and mix in the peanut butter (you can use an electric mixer or do it by hand).
- 3.** Divide the ice cream into four parts and spread over the peanut chew mixture. Place in the freezer till firm.
- 4.** Meanwhile, remove the rest of the vanilla ice cream and the chocolate/vanilla ice cream from the freezer and allow to soften. Place both of the ice creams into a bowl and mix in the chocolate syrup (you can use an electric mixer or do it by hand). Divide the ice cream into four parts and spread over the vanilla layer.
- 5.** Freeze till firm. Remove pie from freezer 5 – 10 minutes before serving.

### **To Create Chocolate Initials and Designs**

1. Melt chocolate in a double boiler or microwave.
2. Meanwhile, draw design or initial on a paper and then place a sheet of parchment paper on top.
3. Spoon the melted chocolate in a freezer ziplock bag. Form a very small hole by using a pair of scissors to snip off a corner of the bag. Don't cut it too big.
4. Trace with melted chocolate. Let cool and remove carefully from parchment paper.
5. Dip ends of wafer rolls in melted chocolate.

### To Plate

1. Drizzle chocolate syrup on the plate in a zigzag design.
2. Place a slice of pie on the plate.
3. Garnish with wafer roll and chocolate initial, as shown in the picture.

### Note:

I suggest serving this dessert with a metal spoon as opposed to plastic, since the bottom layer is a little hard.