


Peppermint Ice Cream Pie

Recipe By Rivky Kleiman



Cooking and Prep:  8 h

Serves:  8

Contains:  

Preference: Parve

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

This ice cream pie will appeal to the child in all of us. Guaranteed to be a hit with young and old alike.

Ingredients (5)

Peppermint Ice Cream Pie

- 5 cups pareve vanilla ice cream, softened
- 20 chocolate-coated chocolate wafers, crushed and divided (2 and 1/4 cups crumbs)
- 8 chocolate-coated chocolate wafers, whole
- 1 cup mini marshmallows such as [Elyon Vanilla Mini Marshmallows](#)
- 20 starlight peppermint candies, crushed and divided

Start Cooking

Peppermint Ice Cream Pie

1. Measure five cups of ice cream into a large bowl. Place two tablespoons ice cream in a small bowl and melt in microwave. Add one and a quarter cups crushed wafers and mix well. Press firmly into the bottom of a nine-inch (20-centimeter) round pan. Add the mini marshmallows and three-quarters of the crushed peppermint candy into the ice cream and mix until well combined.
2. Spoon half the ice cream over the crust. Top with remaining crumbs, followed by the remaining ice cream. Arrange the eight chocolate wafers around the outer edge of the pie. Sprinkle with remaining crushed peppermint candies.
3. Freeze overnight or until set.

Credits

Food and Prep: Rachel Mintz

Food and Prop styling: Janine Kalesis

Photography: Hudi Greenberger