

Frozen Ice Cream Cheese Pie

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  30
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Serves:  10

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (9)

Crust

- 3 tablespoons butter
- 1 cup chocolate cookie crumbs
- 2 teaspoons sugar

Cheese Pie

- 8 ounces whip cream

- 1/2 cup sugar
 - 8 ounces cream cheese, unwhipped
 - 2 egg yolks
 - 1 teaspoon Gefen Vanilla Extract
 - 1 teaspoon Gefen Cornstarch, dissolved in 1/2 cup water or milk
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Start Cooking

For the Crust

1. Melt butter.
2. Mix in crumbs and sugar.
3. Press onto bottom of a nine-inch round pan.

For the Pie

1. Beat whip cream and sugar until peaks form. Set aside.
2. Blend cream cheese with remaining ingredients. Gently combine with whip cream.
3. Pour over crust and freeze.
4. To decorate, you can shave curls of a chocolate bar over the pie. Alternatively, melt one bar milk chocolate, pour over pie, and use fork to create marble effect.

Credits

Photography and Styling by Peri Photography