

Mud Pie

Yield: One 9-inch pie



Ingredients

To make the ice cream from scratch:

- 2 ½ cups whole milk
- 1 ½ cups granulated sugar
- ½ teaspoon salt
- 2 tablespoons instant decaffeinated coffee granules
- 6 egg yolks
- 2 ¼ cups heavy cream
- 1 ½ teaspoons vanilla extract

For the crust:

- 24 Oreo cookies
- 3 tablespoons butter, melted

For the filling:

- 1 tub of ice cream (chocolate or coffee) or homemade coffee ice cream

For the Top:

- Whipped cream (1 ½ cups heavy whipping cream, 2 tablespoons powdered sugar, 1 teaspoon pure vanilla extract)
- Chocolate sauce (1 cup heavy whipping cream and 1 cup semi-sweet chocolate chips)

Coffee Ice Cream Steps:

1. In a medium saucepan combine the milk, sugar, salt, and coffee granules. Cook over medium heat stirring occasionally until steaming, then reduce the heat to low.
2. On the side, lightly beat the egg yolks in a small bowl. Slowly pour half of the hot milk into the eggs while whisking continuously. Return the mixture to the pot and cook over medium heat, while stirring occasionally, until thickened. (about 5 minutes)
3. Strain the custard through a fine-mesh sieve set over a medium bowl. Cover with plastic wrap allowing it to touch the surface of the custard to prevent a skin from forming. Refrigerate until ready to use.
4. When ready to make the ice cream, whisk the cream and vanilla into the custard until smooth. Churn in an ice cream maker according to the manufacturer's instructions or until it reaches a soft serve consistency.
5. Enjoy right away or place in a freezer-safe container. This ice cream keeps for up to 2 weeks.

Pie Steps:

1. Preheat oven to 350°F. Finely crush the Oreo cookies in a food processor. Add the melted butter and mix well until combined. Press the mixture into a 9-inch pie pan.
2. Bake the crust for 8-10 minutes. Cool completely and then place into the freezer.
3. Spread the ice cream onto the crumb crust, cover, and freeze for several hours.
4. When ready to serve, beat whipping cream in a small bowl until soft peaks form then incorporate powdered sugar and vanilla. Pipe whip cream in a circular motion or spread onto the pie. Garnish with additional cookie crumbs and chocolate sauce.

***Chocolate sauce- heat heavy cream in the microwave for 30 seconds or until steaming. Then pour into a bowl with an equal amount of chocolate chips. Stir until smooth and let cool before using as garnish.**