

Mud Pie

Yield: One 9-inch pie



Ingredients

To make the ice cream from scratch:

½ cup sugar
2 cups heavy cream
1 cup whole milk
⅛ teaspoon salt
2 teaspoons pure vanilla extract or 1 teaspoon vanilla bean paste
2 tablespoons instant coffee
4 large egg yolks

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 (½ cup heavy whipping cream and ½ cup semi-sweet chocolate chips)

Coffee Ice Cream Steps:

1. Add heavy cream, milk, sugar and salt to a medium pot and simmer over medium-high heat for a few minutes. Make sure you are stirring often. Remove pot from heat. Add vanilla extract (or vanilla bean paste), instant coffee granules and stir.
2. In a separate bowl whisk the egg yolks. Then, while whisking constantly, slowly stream in the hot cream mixture. Then pour that mixture back into the pot and return it to medium-high heat. Gently cook, stirring often, until the mixture is thick enough to coat the back of a spoon.
3. Strain the mixture through a fine-mesh sieve over a bowl and cool to room temperature. Cover and chill the bowl in the refrigerator overnight.
4. Churn in an ice cream machine according to the manufacturer's instructions. ******(Mine takes about 30 minutes of churning using a KitchenAid stand mixer ice cream attachment to get soft-serve consistency). You can eat it like that or put in a container and freeze to firm it up more if desired.

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.**