

# Rocky Road Mud Pie

Seriously is there anything better than ice cream pie? I know after a long day of riding roads in the hot Colorado sun, ice cream pie is the answer around our house. Enjoy this fast, easy and epic recipe

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**Yield:** Dessert for 6-8

**Prep time:** 20 Minutes

**Freeze time:** 2 Hours

## Ingredients

| <i>Measure</i> | <i>Ingredient</i>     | <i>Prep Notes</i> |
|----------------|-----------------------|-------------------|
| 1 ea           | Pie Shell, Oreo       |                   |
| ½ Gallon       | Ice Cream, Rocky Road | softened          |
| 1 Cup          | Sauce, Fudge          | Thick fudge sauce |
| As Needed      | Whipped Cream         |                   |

### Whipped Cream:

|   |     |                 |
|---|-----|-----------------|
| 1 | cup | Heavy cream     |
| ¼ | cup | Powdered sugar  |
| 1 | tsp | Vanilla extract |

### PREPARATION:

- Pull ice cream from the freezer and allow to thaw on the counter
  - Do not defrost in the microwave
  - Thaw on the counter for approx. 15-20 minutes
- Place the thawed ice cream in a bowl and mix until well mixed
- Place in the pie shell and smooth out
- Place back in the fridge for 1 hour
- Remove after 1 hour and top with the fudge sauce
- Smooth out the fudge sauce
- Return the pie to the freezer for 1 more hour
- Remove from the freezer, thaw on the counter for 5-7 minutes
- Top with whipped cream
- Cut into 6-8 slices and serve on a bed of warmed fudge
- DEVOUR!!!