

Brownie Crusted Mint Ice Cream Pie

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Ingredients:

1 cup frozen whipped cream topping
1/2 tsp mint extract
1 TBSP chocolate syrup
1 tsp baking cocoa
1 container (48 oz) mint chocolate chip ice cream
8 brownies, homemade or store bought
20 chocolate covered mint cookies
12 Andes mints

OPT: additional cookies for decorating

Directions:

*Thaw frozen whipped cream topping in the refrigerator, per package instructions. Place 1 cup of the topping into a bowl and mix in the mint extract, chocolate syrup and baking cocoa. Cover and refrigerate. You can refreeze the remaining frozen whipped topping in the container.

*Grease a 9 inch pie plate. Mash the brownies, then press firmly into the bottom and partially up the sides of the pie plate. Freeze.

*Place the ice cream in a large bowl on the counter.

*Chop the mint cookies and the mint candies. Once the ice cream is soft enough to work with, mix the cookie and candy pieces into the ice cream. Spread evenly into the brownie crust. Freeze for at least an hour.

*Pipe the whipped topping onto the pie. Decorate with additional cookies if desired. Freeze at least an hour. Store any leftovers in the freezer.