

Strawberry Biscoff Ice Cream Pie

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Ingredients:

4 TBSP butter
1 TBSP cookie butter
1 package Biscoff cookies (32 cookies)
2 TBSP sugar

4 cups strawberry ice cream
2 strawberries
1 cup heavy cream
2 TBSP powdered sugar
3 TBSP strawberry syrup

OPT: the 3 remaining cookies and/or sliced strawberries for garnish

Directions:

- *Melt the butter and cookie butter in the microwave and set aside.
- *Preheat oven to 375 degrees and grease a deep dish pie plate.
- *Crush 25 of the Biscoff cookies into crumbs, then mix with the sugar and melted butter/cookie butter mixture. Press into the bottom and partially up the sides of the pie plate. Bake for 6 minutes, refrigerate to cool completely.
- *While the crust is cooling, place the ice cream in a large bowl on the counter for 10 - 15 minutes to soften.
- *Chop 4 of the remaining Biscoff cookies into chunks. Hull and chop the strawberries.
- *Beat the heavy cream until soft peaks form. Add the powdered sugar and strawberry syrup and beat until stiff peaks hold. Reserve about 1/2 cup in the refrigerator for garnish.
- *Mix the chopped cookies and strawberries into the softened ice cream, then fold in the remaining whipped cream. Spread into the crust and freeze for 1/2 hour.
- *Top with the reserved whipped cream. garnish with the remaining cookies and or additional strawberries, if desired. Freeze for at least 2 hours (best if frozen overnight) before serving.