



Ice Cream Pie

Ingredients:

- 1 Pie Crust
- 1 Cup of flour
- 1/3 cup of sugar
- 1/3 cup of butter
- 1/3 cup of Molasses (unsulphured)
- 1/3 cup of boiling water
- 1 tsp. of baking soda
- 1 pint of Tahoe Creamery Tahoe Dream Vanilla Bean™ Ice Cream or Tahoe Swell Cinnamon™ Ice Cream

Directions:

1. Preheat oven to 425°F
2. Mix flour, sugar and butter in a medium sized bowl. Mixture should look like crumbs. Set aside
3. In a medium mixing bowl mix molasses and boiling water. Once mixed, quickly stir in the baking soda.
4. Quickly pour the mixture into pie crust.
5. Spread flour, sugar and butter crumbs onto the top of the pie.
6. Bake at 425°F for 10 minutes, then reduce heat to 375°F for an additional 15 minutes. Pie should still have patches of lightly browned bare crumbs, with bigger areas that have been colored by the molasses.
7. Remove from oven and cool
8. Once cool, slice pie and serve with a scoop of Tahoe Creamery Ice Cream on top of the pie.