

MALIBU MUD PIE with KAHLUA FUDGE SAUCE

Pie Crust

¼ cup melted butter
1 cup crushed chocolate wafer cookies
½ gallon high quality ice cream, softened or
1 quart coffee ice cream and 1 quart vanilla Swiss almond ice cream, layered,
softened

Mix together butter and cookie crumbs.
Press into a 9-inch pie plate.
Cover with ice cream and freeze until ice cream is firm

Fudge Sauce

½ cup unsalted butter
1 2/3 cups powdered sugar
6 oz semi sweet chocolate chips
1/3 cup evaporated milk
¼ tsp salt
1/8 cup coffee liqueur

Whipped cream
Sliced almonds

Heat water in a double boiler until boiling.

Place top of double boiler over water. Melt the butter and sugar in the top of the double boiler.

Add the chocolate chips and milk; it is not necessary to mix them in. Cover tightly and continue to cook over boiling water for exactly 30 minutes, leaving the lid in place during the whole time.

Remove from heat, stir until smooth and add salt and liqueur.

Refrigerate until cold.

Spread Fudge Sauce on top of firm ice cream.

Freeze pie for 10-12 hours

Top with whipped cream and sliced almonds for garnish