

chocolate-coffee ice-cream pie

Serves 12

CRUST

9 whole (2½ × 5-inch) chocolate graham crackers, crumbled
2 tablespoons honey
1 tablespoon canola oil
1 tablespoon low-fat (1 percent) milk

FILLING

2 pints fat-free chocolate ice cream, slightly softened
1 pint fat-free coffee ice cream, slightly softened
¾ cup light chocolate syrup
2 ounces semisweet chocolate, chopped
3 cups fresh raspberries

- 1 Preheat oven to 375°F. Spray 9-inch pie plate with nonstick spray.
- 2 To make crust, put graham crackers in food processor and pulse until finely ground. Add honey, oil, and milk; process until moist and crumbly. Press crumb mixture evenly onto bottom and up side of pie plate. Bake until firm, 8–10 minutes. Let cool completely on wire rack, then freeze until firm, about 30 minutes.
- 3 To make filling, with narrow metal spatula, spread 2 cups chocolate ice cream in crust in an even layer; freeze until firm, about 30 minutes. Spread coffee ice cream on top of chocolate ice cream; freeze until firm, about 30 minutes. Spread remaining chocolate ice cream on top of coffee ice cream. Loosely wrap pie in wax paper and then in heavy-duty foil. Freeze until completely frozen, at least 4 hours or up to 1 week.
- 4 Let pie soften slightly in refrigerator about 15 minutes. Cut pie into 12 wedges and place on plates. Drizzle each serving with 1 tablespoon sauce and sprinkle evenly with chocolate. Serve at once with raspberries.

PER SERVING (½ of pie, 1 tablespoon sauce, and ¼ cup raspberries): 215 Cal, 5 g Total Fat, 2 g Sat Fat, 0 g Trans Fat, 2 mg Chol, 157 mg Sod, 41 g Carb, 2 g Fib, 5 g Prot, 125 mg Calc.

PointsPlus value: 6.

cook's note

For a different version of this pie, use fat-free vanilla and strawberry ice cream and serve it with fresh strawberries.

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