

Build Your Own Layered Ice Cream Pie



<p>Start by picking your ice cream flavor (or flavors). Wander the ice cream isle of the grocery store and pick one or two flavors that look good to you. Just make sure that if you use two, they will go well together.</p>	<p>Just some ideas: chocolate, peanut butter, vanilla, strawberry, spumoni, coffee, mint chip, pistachio, cookie dough, cherry, or my favorite- moose tracks.</p>
<p>Next pick a crust and filling layer. Choose a cookie, candy, cracker, or cereal that will go well with your ice cream choice.</p>	<p>Ideas: chocolate sandwich cookies, chocolate chip cookies, oatmeal cookies, vanilla wafers, gingersnaps, graham crackers, biscotti, peanut butter cookies, animal crackers, layered wafer cookies, cinnamon or chocolate graham crackers, cereal (Life and Captain Crunch are two favs of mine for this).</p>
<p>Pick a topping. You are not limited to traditional ice cream toppings here.</p>	<p>You can use a regular sauce such as chocolate, fudge, caramel or butterscotch; but, do not feel limited by these. You could use extra of your crust layer just sprinkled on top. Pie filling is also a good choice, as are sprinkles or nonpareils for a fancy cake.</p>
<p>Assemble the “cake”.</p>	<p>It’s easiest to use a spring form pan. Layer in your crust, then softened ice cream to the half way mark. Add another of each layer, switching ice cream flavors if you like. Freeze. Then top with your topping choice right before serving.</p>

