

Katies Turtle Pie



What You Need

- 9 inch pre-made pie crust (chocolate cookie style or graham cracker crust)
- 2 Pints of pralines and cream ice cream (softened)
- 1 Can whipped topping (with a piping nozzle) (or whipped topping and a piping bag and tip)
- 1/2 Cup chocolate ice cream topping, hardening style (measurement is approximate)
- 1/4 Cup caramel ice cream topping (measurement is approximate)
- Chocolate candy bar (chopped into small bits)
- 1/4 Cup pecan halves

9 Inch pie plate
Rubber spatula
Large spoon

Before You Start– Carefully transfer pie crust to pie plate. Using a rubber spatula and a spoon fill the pie crust with the softened ice cream and spread evenly. Place in the freezer for about 15 minutes to firm (but not harden).

Lets Make It! Spray the top of the ice cream filled pie with whipped topping and spread evenly. Using the whipped topping nozzle slowly pipe a decorative whipped topping ribbon around the edge. Place back into the freezer to set for about 10 minutes. Remove from freezer and using a spoon, drizzle the caramel ice cream topping in a criss cross pattern across the top of the pie. Repeat with the chocolate ice cream topping. Sprinkle a few pecans and chocolate bits on the top and serve immediately.

Serves 6-8

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