

# ICE CREAM PIE IN A JIFF



## INGREDIENTS

### CRUST

1 ½ cups gluten free chocolate cookie crumbs  
6 Tbs. melted [Earth Balance Natural Buttery Spread](#) (Soy Free)

### FILLING

2 pints [So Delicious Purely Decadent Coconut Milk Ice Cream](#) (flavors of your choosing)  
2-3 Tbs. [Enjoy Life's](#) mini chocolate chips (vegan and gluten free)

Begin by making the chocolate cookie crumbs. I made my gluten free cookie crumbs by placing 2 cups of [K-Kritters Gluten Free Chocolate Animal Cookies](#) in a quart Ziploc bag and mashing them with a meat tenderizer.

Meanwhile melt the Earth Balance spread. Measure out 1 ½ cups of cookie crumbs and mix with the melted Earth Balance.

Pour the crust into a springform pan (like this one [here](#)). Press the crust firmly and shape it to the pan. I used a 6 ½" pan and was able to cover the bottom and sides of the pan. If you use a larger pan, form the crust only on the bottom of the pan. Place the crust in the freezer to harden for 30 minutes to an hour.

Remove the ice cream from the freezer (to soften) 20-30 minutes prior to using. Once the ice cream has softened, spread the first layer of on top of the prepared pie crust using an [offset spatula](#). Press the ice cream down as much as possible in order to avoid air bubbles. At this point you can either return the pie to the freezer to harden prior to putting on the second layer, or spread the second layer immediately. I was not concerned with having perfect lines between my two flavors, so I spread my second layer immediately. Cover last layer with the chips.

Return the completed pie to the freezer to harden. Remove the pie from the freezer 15 minutes prior to serving. Drizzle with your favorite sauce before serving

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