

Esther Gould's Mud Pie



** Image may not truly represent the finished recipe

Ingredients:

- 1 cup Esther Gould's Hazelnut Chocolate or Chocolate Spice Cookie Base
- 2 tbsp butter
- 4 cups coffee or mocha ice cream
- 1 jar Esther Gould's Double Chocolate Fudge Sauce
- 1 cup whipping cream
- ½ cup slivered almonds

Preparation:

- Combine Esther Gould's base and butter – mix well.
- Press into a 9 inch pie plate
- Cover with soft ice cream and put into freezer until firm.
- Top with Esther Gould's Double Chocolate Fudge Sauce.
- Store in freezer overnight
- Top with whipped cream and slivered almonds
- Serve on chilled plates with a chilled fork.

<http://www.esthergould.com>
To order call (905) 936-4873 or
email: info@esthergould.com

