

# Samoas Ice-Cream Pie

## Ingredients

### crust

- 1 1/2 boxes [Samoas](#) Cookies
- 2 tablespoons melted butter

### ice-cream

- 2 eggs
- 3/4 cup sugar
- 2 cups heavy cream
- 1 cup whole milk
- 2 teaspoons vanilla
- 1/2 box [Samoas](#) Cookies, coarsely chopped

### fudge sauce

- 1/4 pound butter
- 2 oz. unsweetened chocolate
- 1/2 cup cocoa powder, sifted
- 1 1/2 cups sugar
- 1 cup evaporated milk
- 1 teaspoon vanilla extract

### caramel sauce

- 1 cup Brown Sugar
- 1/2 stick Butter (4 Tablespoons)
- 1/2 cup Half-and-half Or Cream (cream Will Make It Thicker)
- 1 Tablespoon Vanilla
- Pinch Of Salt

## Preparation

**Make the crust.** Pre-heat the oven to 350 degrees. Put the Samoas into the food processor and pulse until the cookies are finely ground. Add to a bowl. Melt the butter and pour over the cookie crumbs. Mix well, so that the butter is evenly distributed. Press the cookie mixture into a 9" pie pan, and press up the sides of the pan evenly. Bake for 8 minutes, and then cool completely.

**Make the ice-cream.** Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream, milk, and vanilla and whisk to blend. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions. When the ice-cream is done, add the coarsely chopped Somoas and fold into the ice-cream. Put into the freezer for at least 1 hour.

**Make the fudge sauce.** Melt butter over medium heat. Add unsweetened chocolate & melt, stirring. Add cocoa, sugar, and milk and stir well to combine. Boil a few minutes, stirring. Turn off the heat then add vanilla and salt. Stir to combine. Heat GENTLY in microwave to soften & serve.

**Make the caramel sauce.** Mix all ingredients in a medium saucepan over medium-low to medium heat. Cook while whisking gently for 5 to 7 minutes, until thicker. Turn off heat. If sauce is thin, just continue cooking for a few more minutes.

**Put the pie together.** Add the ice-cream to the pie pan with the cooled crust - spreading evenly on top. Soften the fudge sauce and caramel in the microwave, and drizzle on top of the pie. Put back in the freezer until you are ready to serve. Let the pie sit on the counter for about 10 minutes before serving so it is easier to cut.