

# MOCHA ALMOND FUDGE ICE CREAM PIE



## INGREDIENTS

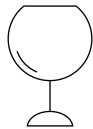
24 ounces prepared chocolate chip cookie dough

1/2 cup [Monin Dark Chocolate Sauce](#)

1/2 cup [Monin Caramel Sauce](#)

3 pints Mocha Almond Fudge Ice Cream

Food release spray



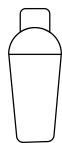
## GLASSWARE

16 Culinary



## GARNISHES

Cinnamon Powder



## PREPARATION

1. Crust:
2. Preheat oven to 350°F. Line two 9-inch-diameter cake pans with 1 1/2-inch-high sides with parchment paper; spray paper with food release spray. Divide dough evenly into two pieces and spread in each pan. Bake cookies until light golden, about 15 minutes. Cool cookies in pans on racks. Carefully turn out cookies; peel off parchment.
3. Pie Assembly:
4. Place 1 cookie, top side up, in 9-inch springform pan with 2 3/4-inch-high sides. Drizzle 1/2cup Monin Dark Chocolate Sauce over. Spread evenly with ice cream; drizzle

with 1/2 cup Monin Caramel Sauce. Top with remaining cookie, top side up; press gently to adhere. Cover pan and freeze ice cream cake at least 5 hours.

5. Serving:
6. 6. Cut around cake with small knife to loosen. Release pan sides. Let cake stand until ice cream is slightly softened. Cut cake into wedges; drizzle about 2 tablespoons/1ounce Monin Dark Chocolate Sauce over each serving.