



# Chocolate Cherry Ice Cream Pie

## Preparation Details

- Preparation Time: 25 minutes
- Cook Time: None
- Servings: 6 - 8 slices

## Ingredients

- 15 Oreo cookies
- ¼ cup of melted butter
- 2.5 cups of vanilla ice cream
- 3 cups of Okanagan Sweet Cherries, divided
- ½ cup of water
- ¼ cup of sugar
- 1 tablespoon of cornstarch
- Chocolate syrup

## Instructions

1. In a food processor, pulse the Oreo cookies until they reach a fine consistency.

2. Add the melted butter to the food processor and mix until the butter is well blended with the cookie crumbs.
3. Press the crumbled cookie mixture into a 9" or 10" pie plate to form the crust.
4. Place the crust in the freezer for 15 minutes to set.
5. After the crust has set, drizzle the bottom of it with chocolate syrup until it is about 1 or 2 cm deep.
6. Place the crust back in the freezer for an additional 15 minutes.
7. Meanwhile, pit and quarter the cherries. Place 2 cups in the fridge for the sauce, and set aside 1 cup for adding into the pie.
8. Stir the vanilla ice cream in a bowl until it is smooth and softened. Gently stir in the 1 cup of cherries that was set aside earlier.
9. Fill the frozen crust with the vanilla cherry ice cream mixture. Place the pie back in the freezer and freeze for at least 8 hours, or until the ice cream is firm.
10. For the cherry topping, combine the water, sugar, and cornstarch in a saucepan. Bring the mixture to a boil. Add the 2 cups of cherries that were placed in the fridge and continue boiling for 4 minutes, or until the sauce begins to thicken. Once done, let the sauce cool completely in the fridge.
11. When you're ready to serve, take the pie out of the freezer. Slice into six to eight pieces and top each slice with the cooled cherry sauce.
12. Enjoy your Chocolate Cherry Ice Cream Pie!