

HEAVENLY HAUPIA ICE CREAM PIE

Serves 12 to 16

Ingredients:

18 pcs. chocolate sandwich cookies, crushed
2 tsps. butter, melted
2 – half gallons Roselani Tropics Haupia Ice Cream
2 bottles fudge topping
strawberries or raspberries (or both!) for garnish

Method: Temper ice cream in your refrigerator for 30 – 45 minutes.
Spray a 9 x 13” baking pan with a coat of nonstick spray for ease of removal.
In the pan, mix the cookies and the butter. Pat the mixture firmly into bottom of pan.
Freeze for 30 minutes.

In the bowl of an electric mixer, add one of the half gallons of Haupia ice cream and mix, using the whipping attachment, until smooth. Pour the mixture into the crust. Repeat with the second half-gallon and add to the pan. Place a sheet of wax paper on top of the ice cream and freeze for six to eight hours.

Remove from freezer. Frost the top of the pie with fudge and refreeze for another two to three hours.

Garnish with a strawberry or raspberry (or both!).