

# See's CANDIES®

## Ice Cream Pie with Orange Zested See's Peanut Brittle Crust



**Makes 1 Large Pie or 8-10 medium-sized pies**

### Ingredients:

- 2 cups See's Peanut Brittle, crushed
- ¼ cup (½ stick) butter, melted
- 1 scant ¼ teaspoon chile powder
- 1 tablespoon orange zest
- 2 pints ice cream

### Instructions:

1. Crush See's Peanut Brittle into a fine powder. It's perfectly fine if there're some small chunks in the mixture. Then, set it aside in a medium-sized bowl for mixing.
2. Melt the butter gently over low heat. Once melted, add the chile powder and orange zest, and stir to combine.
3. Add the melted butter to the crushed See's Peanut Brittle. Mix until a very thick paste forms. You should be able to mold the paste in your hands.
4. Press it into a pie pan. If you'd like to make mini pies, spray a small muffin tin with nonstick spray and press the crust into the pan. Allow the crust to firm up in a freezer for 10 minutes.
5. Take the ice cream of your choice out of the freezer and allow it to slightly soften. Once the crust is set, put the ice cream on top. Place the pie in the freezer for 30 minutes or until it's very firm.
6. Top the pie with sifted cocoa powder and extra orange zest for a sweet garnish. Enjoy!