

Rocky Road Pie



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The road ahead just got sweeter.

INGREDIENTS

Crust:

- 1 ½ cups graham cracker crumbs, finely ground
- 1/3 cup granulated coconut or cane sugar
- 6 Tbsp. coconut oil, melted

Filling:

- 4 cups Chocolate Walnut Brownie Coconut Bliss Ice Cream
- 1 can condensed coconut milk

Topping:

- vegan marshmallows
- chocolate (optional)

(Use organic ingredients whenever possible.)

CoconutBliss

DIRECTIONS

Crust:

1. Mix graham cracker crumbs, sugar and oil until well blended.
2. Press mixture into a 9 inch pie plate. Bake at 375° F for 7 minutes.
3. Cool.

Filling:

1. Let ice cream soften while you make the crust.
2. Remove the label from the can of condensed milk. Submerge can in a saucepan filled with water and place over high heat, bringing to a boil. Boil milk in the can for 3 hours. Carefully remove from water and allow to cool. You can also do this in a pressure cooker to reduce cooking time to approximately 20 minutes.

Assembly:

1. Pour softened ice cream into graham cracker crust, using a spatula to smooth out the top.
 2. Open cooled can of condensed coconut milk and add it on top of the ice cream. Return pie to freezer for approximately 30 minutes or until set.
 3. Remove from freezer and top with marshmallows. Using a small kitchen torch, lightly brown the marshmallows. Drizzle the top with melted chocolate (optional).
- Serve immediately.