



# Mint Oreo Ice Cream Pie

## INGREDIENTS

### *Crust:*

15 Mint Creme Oreos  
2 tbsps. butter, melted

### *Ice Cream:*

1 cup heavy cream  
1 cup whole milk  
1/2 cup sugar  
1/4 tsp. salt  
1/2 tsp. vanilla extract  
1/2 tsp. peppermint extract (or mint)  
2-3 drops green food coloring (optional)  
6 to 8 broken Mint Creme Oreos

## DIRECTIONS

1. Crush 15 cookies in a food processor. Add melted butter and combine.
2. Press cookie crumbs into the bottom of 7-inch springform pan. Use the bottom of a glass to press the crumbs firmly in place.
3. Chill pan in the refrigerator for 30 minutes.

### **Ice Cream:**

- In the bowl of a stand mixer fitted with the whisk attachment, combine milk, sugar, and salt. Whisk on low speed until sugar is dissolved. Stir in heavy cream and vanilla. Cover and refrigerate

1 to 2 hours or overnight.

- Pour mixture into ice cream maker and let mix until thickened, about 20 to 25 minutes. Add the broken mint oreos into the ice cream when there are about 5 minutes of mixing left.
- Fill ice cream into springform pan, cover and freeze until set. (\*You can decorate the top with additional Mint Oreos id desired.)

---

Recipe brought to you by <http://sharetherecipe.com/>