

Valentines Heart Pie

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Ingredients:

1 cup of water.
1 packet strawberry flavored gelatin (3 ounces).
2 cups of vanilla ice cream.
Milk chocolate kisses or buttons.

For the Pie Shell.

1 ½ cups of chocolate cookie crumbs.
1 tablespoon of granulated sugar.
¼ cup of butter, softened.

Preparation:

For the Pie Shell

1. Mix ingredients in a bowl until thoroughly blended.
2. Press evenly into a nine-inch pie pan.
3. Bake at 375F for 8 minutes or until cooked completely.
4. Leave to cool.

For the Pie

1. In a 4-cup glass measuring cup stir together water and gelatin. Cook in a microwave oven, uncovered, on full power for 2 minutes.
2. Add vanilla ice cream to the hot gelatin mixture, stir until ice cream is completely melted. Chill the mixture for 35 to 30 minutes, stir twice during chilling (the mixture should set so it falls as mounds from a spoon)
3. Pour chilled ice cream mixture into pie shell. Chill about 4 hours or until ice cream is completely set.
4. Arrange milk chocolate kisses or buttons in a heart shape on top of the pie.