



[Easy, No Bake, Mud Pie Recipe](#)

Recipe found on AnnsEntitledLife.com

Easy, No Bake, Mud Pie Recipe Mise en Place:

- [8" Pie Plate](#)
- Non-stick Spray
- Small Bowl
- [Rolling Pin](#)
- Resealable Plastic Bag
- Ice Cream Scoop
- [Knife](#) (icing spatula, frosting knife, etc)

Easy, No Bake, Mud Pie Recipe Ingredients:

- 25 Oreo cookies crushed finely
- ¼ cup Butter, melted
- 32 oz Maple Nut Ice Cream
- ¼ cup [Chocolate Sauce](#)
- 2 TBSP Chopped Walnuts (optional)

Easy, No Bake, Mud Pie Recipe Directions:

- Spray an [8" pie plate](#) with non stick spray.
- Tip: to crush your cookies, place them in a sealed plastic bag with the air removed. Roll with a [rolling pin](#).
- In a bowl, combine crushed Oreo cookies and melted butter; mix well.
- Firmly pat Oreo crumbs into the pie plate, being careful to form the sides as well.
- Freeze the shell until very firm, approximately 45 minutes to an hour.
- Remove the ice cream from the freezer approximately 45 minutes before making the pie to soften.
- Empty the ice cream into the base of the pie shell and spread the ice cream in a domed shape, making the center higher than the sides.
- Freeze your Mud Pie until ready to serve (at least two hours).

- Remove the pie approximately 15 minutes before serving.
- Cut a slice of Mud Pie and garnish with [chocolate sauce](#). Sprinkle with walnuts (optional).
- Serve.
- Makes 6 servings Easy, No Bake, Mud Pie

• **Note:** This is simple to customize. Any ice cream that pairs well with chocolate and nuts will work. A peanut based ice cream (then switch the nuts to crushed peanuts), almond butter ice cream (switch the nuts to crushed almonds), heck a cashew ice cream (is there such a thing?) would be fantastic. Just swap the nuts to crushed cashews. Same with macadamia nut ice cream and crushed macadamia nuts.