

Peppermint Ribbon Pie

1 Keebler chocolate crust (9 inch)
2 pints peppermint ice cream, slightly softened
1 cup fudge
4 egg whites
1/2 teaspoon cream of tartar
1/2 cup sugar
Chocolate sauce

Spread out one pint of the peppermint ice cream in the chocolate pie crust. Pour the fudge over the ice cream and spread with a spatula. Spread the second pint over the fudge. The fudge should be a “ribbon” between the two layers of ice cream. Freeze for a couple of hours until the ice cream is hard again.

Preheat the oven to 350° F.

Whip the egg whites with the cream of tartar until soft peaks are formed. Add the sugar and continue to whip until the whites are stiff. Scoop and spread the meringue over the top of the pie with a spatula, forming peaks in the meringue as you finish. Bake for 15 minutes or until the meringue sets and is starting to brown. Remove and place back in freezer. Let the pie set for 2 more hours.

Slice and serve with chocolate sauce and a peppermint stick for garnish.

Serves 6