

## Odyssey Peanut-Butter Cup Ice Cream Pie

Prep Time: Approximately 10 minutes



With a chocolate crust, vanilla ice cream and peanut butter cups, this simple four-ingredient ice cream pie is the ultimate quick-and-easy dessert for the holidays or anytime at all that everyone is sure to love. Courtesy [Odyssey Entertainment Worldwide](#).

### Ingredients

- 8 ounces crushed chocolate wafer cookies.
- 1/4 stick butter.
- 3 cups softened vanilla ice cream.
- 1 cup peanut butter cups.

### Utensils

- Mixing bowl.
- Food processor.
- Nine-inch pie pan.
- Spatula.
- Knife.

### Instructions

#### Crust

- Melt butter.
- Pulse cookies in a food processor until fine.
- Add melted butter and continue to pulse until combined.
- Press the pie crust into pie pan.
- Bake for eight minutes at 350 degrees Fahrenheit.
- Allow to cool completely.

#### Filling

- Chopped 1/2 cup peanut butter cups.
- Mix the softened ice cream and chopped peanut butter cups together in a bowl.
- Add the filling to cooled pie shell.
- Top with remaining 1/2 cup peanut butter cups.
- Freeze for at least two hours.
- Top with whipped cream before serving, if desired.

### Notes:

- For those with peanut allergies, any nut butter and chocolate chips can be substituted for peanut butter cups.
- If you can find it locally, using peanut butter cup ice cream will save a couple of steps.