**Frozen ice cream Pie**

**Ingredients**

**11 ¾ oz. Jar hot fudge topping**

**10-inch ready-to-fill chocolate pie crust**

**1 quart chocolate ice cream, softened**

**Frozen whipped topping thawed**

**Chocolate curls (from milk, dark, or unsweetened**

**chocolate)**

**Toasted almond slices (or slivers)**

**Method of preparation**

**Spread 1/3 cup hot fudge topping (at room temperature)**

**evenly over the bottom of the chocolate pie crust. Spoon**

**the softened chocolate ice cream over the fudge topping,**

**and spread evenly. The filling should reach the top of the pie**

**crust. Freeze the pie until firm (about 4 hours). Remove the**

**pie from the freezer, and spread another 1/3 cup of hot**

**fudge topping over the top. Gently spoon whipped topping**

**over the fudge topping, and spread it in an attractive manner.**

**Sprinkle with chocolate curls and toasted almonds. Place the**

**pie back in the freezer for 8 hours or overnight. When ready**

**to serve, cut out wedges and place them on nice serving**

**plates**