

Shamrock Pie
(from Maria Ferguson – 3/24/2025)

Ingredients:

Chocolate Shamrocks (See recipe below)

1 cup chocolate wafer crumbs

¼ cup butter, softened

1 pkg. (3 oz.) lime flavored gelatin

½ cup boiling water

1 pint vanilla or pistachio ice cream, softened

Instructions

Prepare chocolate shamrocks and refrigerate. Combine cookie crumbs and butter. Press against bottom and sides of 8 inch pie plate.

Empty gelatin into a bowl; add boiling water and stir to dissolve. Stir in ice cream a few spoonful at a time, beating vigorously as it thickens. Pour mixture into the lined pie plate and chill until serving time. Place shamrocks on pie. Makes 8 – 10 servings.

Chocolate Shamrocks

Melt 4 oz. semi-sweet chocolate over hot water; spread evenly on a sheet of waxed paper. Let cool until firm. Press a lightly oiled shamrock-shaped cookie cutter sharply into chocolate (or cut around the shamrock pattern). Leave shamrocks on the waxed paper and refrigerate until ready to use.