

Marie Saba

from my kitchen to yours

Dulce de Leche Icebox Pie

Serves 8

Ingredients:

- 10 graham crackers (1 ½ cups or 150 g crumbs)
- 6 Tablespoons (84 g) unsalted butter, melted
- 8 ounces (227 g) cream cheese, room temperature
- ¼ cup (60 g) powdered sugar
- ½ teaspoon (2 g) Kosher salt
- 2 cups (500 ml) heavy whipping cream
- 1 can (13.5 oz., 380 g) dulce de leche

For decoration:

- ¼ cup (68 g) Nutella



Instructions:

1. Place graham crackers in bowl of a food processor or jar of a blender. Blend until graham crackers are finely processed. Add melted butter. Process again to combine. Press crumbs into a 10-inch pie plate in an even layer on the bottom and up the sides.
 - **For No-Bake Option:** Place crust in the freezer and freeze until firm, about 1 hour.
 - **For Bake Option:** Preheat oven to 350 degrees F. Bake crust 10 minutes. Remove from oven and let cool completely.
2. While crust is chilling, make filling. Place cream cheese, powdered sugar, and salt into a large bowl. Beat until mixture is thoroughly combined. Add whipping cream and dulce de leche. Beat on medium speed until fluffy, about 5 minutes. Pour filling into cooled crust. Smooth top with a rubber spatula. Freeze for at least 1 hour.
3. To decorate the pie, place Nutella in a small Ziplock bag. Using scissors, snip off one bottom corner of the bag to make a very small hole. Microwave bag for about 10-15 seconds to soften Nutella. Move your hand back and forth across the top of the pie while squeezing the Nutella out of the corner of the bag to make a rustic drizzle.

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4. Freeze decorated pie for at least 1 more hour, and store in the freezer. To serve, let pie stand at room temperature about 15 minutes before serving. For easier slicing, dip a sharp knife in hot water, wipe dry and then cut a slice. The warm blade will cut the frozen pie more easily. Cover with saran wrap and store remaining pie (if any!) in the freezer.

Notes: