

Fudge Sundae Pie

¼ c. corn syrup
2 T. firmly packed brown sugar
3 T. butter or margarine
2 ½ c. Rice Krispies
¼ c. peanut butter
¼ c. fudge sauce
3 T. corn syrup
1 qt. Vanilla (or any flavor) ice cream

Combine the ¼ c. corn syrup, brown sugar, and butter in a medium saucepan. Cook over low heat, stirring occasionally until mixture begins to boil. Remove from heat. Add cereal, stirring until well coated. Press evenly in 9" pie pan to form crust. Stir together peanut butter, fudge sauce and the 3 T. corn syrup. Spread half the peanut butter mixture over crust. Freeze until firm. Allow ice cream to soften slightly. Spoon into frozen pie crust, spreading evenly. Freeze until firm. Let pie stand at room temperature about 10 minutes before cutting. Warm remaining peanut butter mixture and drizzle over top (any syrup can be used to drizzle over the top). Makes 8 servings.