



Mini Caramel Pie Domes made with Baby Ruth®

Dessert | Dessert | All year round

Yields: 18 Mini Pies

INGREDIENTS

For Pies:

- 2 pints caramel ice cream
- 18 ea. Graham cracker pie shell, Ready To Eat, Mini

For Topping:

- 1 cup whipped heavy cream, chilled
- 2 tbsp powdered sugar
- 1/2 cup caramel sauce

Method:

Set ice cream on the counter to soften so that it can be easily scooped. Add Baby Ruth® to a bowl and set aside, reserving 18 nice pieces for a garnish. Working quickly, tightly press one scoop of ice cream into each pie shell, making sure you have a dome shape. Roll ice cream pies into Baby Ruth® covering the top and sides well. Place pies into freezer to set hard. In a small pot, slightly warm the caramel sauce and set aside. In another mixer, combine the heavy cream with powdered sugar and whip until soft peaks form. Remove pies from freezer and decorate the



dome with a dollop of whipped cream and apply the remaining Baby Ruth[®]. Drizzle top of dome with warmed caramel sauce and serve.
