

Planting Tomorrow's Radio Show

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Sorbet Pie Recipe



"Here's one of my favorite easy recipes that's a sensory sensation, can be prepared in 5 minutes, and tastes like you worked for hours on it -- special enough to serve the preacher on Sunday!"

- 2 pints of fruit sorbet (I like to use peach and strawberry)
- 1 graham cracker pie crust
- 2 bananas
- 1/2 cup of chopped walnuts or your favorite nut
- Caramel ice cream topping
- Chocolate ice cream topping
- Reese's Pieces ice cream topping

Let the sorbet thaw out slightly so you can spread it in the pie crust. If some of the graham cracker starts to crumble, don't sweat it, just go with it. Smooth the sorbet in together swirling both flavors together in the crust. Smooth it down with a spatula or large spoon until. Sprinkle the nuts and Reese's Pieces topping all over the top of the sorbet. Drizzle the caramel and chocolate toppings all over, criss-crossing back and forth. Slice the bananas and arrange them all over the top of the pie. Put back in the freezer until it firms back up and serve. Talk about refreshing and so-o-o easy; the kids will love it, and it's just the perfect mix of tangy and sweet. This dessert is a wonderful alternative to milk-based ice cream, plus it's so pretty and colorful.