



Mini Strawberry Ice Cream Pies Recipe

Summer Nights and Strawberry Dreams

The first time I tasted a mini strawberry ice cream pie, it was magic. The cool creaminess melted on my tongue. The crunch of the crust made me sigh. **Ever wondered how you could turn summer's best fruit into a bite-sized delight?** These pies are my answer. They're like sunshine in dessert form.

I still remember sharing them at a backyard picnic. Kids and adults alike couldn't get enough. The strawberries were so ripe, they stained our fingers pink. That's the joy of simple, fresh flavors. What's your favorite summer dessert memory?

My First Pie Disaster

My first attempt at these pies was messy. I forgot to grease the muffin tin. The crusts stuck like glue. **But here's the thing—imperfect food still tastes amazing.** My family didn't care about the broken edges. They just asked for seconds.

That's the beauty of home cooking. It doesn't have to be perfect to be good. It's about the love you put in. Have you ever had a kitchen fail that turned out okay?

Why These Pies Work

- The graham cracker crust adds a cozy, toasty flavor. It's the perfect contrast to the icy filling.
- Fresh strawberries give a juicy pop. They keep the ice cream from feeling too heavy.

Which flavor combo surprises you most—sweet cream with tart fruit or crunchy crust with smooth filling? Try both and decide.

A Slice of History

Ice cream pies became popular in 1950s America. They were a fun twist on classic desserts. *Did you know graham crackers were originally meant to be health food?* Now they're the base of so many treats.

See also 1-Minute Chocolate Fudge Cake

These mini pies are a nod to that era. They're playful, portable, and packed with flavor. What's your go-to vintage dessert? Share below!



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Ingredients:

Ingredient	Amount	Notes
Graham cracker crumbs	1 1/2 cups	
Granulated sugar	1/4 cup	
Unsalted butter	6 tablespoons	Melted
Strawberry ice cream	1 pint	Softened
Fresh strawberries	1 cup	Diced
Heavy whipping cream	1 cup	
Powdered sugar	2 tablespoons	
Vanilla extract	1/2 teaspoon	

Ingredient	Amount	Notes
Fresh strawberries	As needed	Sliced (optional garnish)
Graham cracker crumbs	As needed	(optional garnish)

Easy Mini Strawberry Ice Cream Pies

Step 1

Preheat your oven to 350°F. Mix graham crumbs, sugar, and melted butter in a bowl. Press firmly into a greased muffin tin. Bake for 8 minutes, then cool.

Step 2

Fold diced strawberries into softened ice cream. Spoon into cooled crusts, filling evenly. Freeze for 2 hours until firm.

Step 3

Beat cream, powdered sugar, and vanilla until stiff. Pipe or spoon over frozen pies.

Step 4

Garnish with strawberry slices and crumbs. Keep frozen until serving.

(Hard-learned tip: Freeze the muffin tin first for easier crust pressing.)

What's your favorite ice cream flavor for pies? Share below!

Cook Time: 2 hours 20 minutes

Total Time: 2 hours 30 minutes

Yield: 12 servings

Category: Dessert, Frozen

Fun Twists to Try

Chocolate Lover's Dream

Swap graham crumbs for Oreo crumbs. Use chocolate ice cream instead.

Tropical Vibes

Use coconut ice cream and top with toasted coconut flakes.

Berry Blast

Mix raspberries and blueberries into the filling for extra color.

Which twist would you try first? Vote in the comments!

Serving Ideas & Pairings

Serve with a side of shortbread cookies. Add mint leaves for a fresh touch.

See also [Ground Beef and Gravy over Mashed Potatoes](#)

Pair with iced tea for a non-alcoholic option. Try a rosé wine for a grown-up treat.

Which would you choose tonight?

Fun fact: Strawberries are the only fruit with seeds on the outside.



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Storing and Serving Tips

These mini pies stay fresh in the freezer for up to a week. Cover them with plastic wrap to avoid ice crystals. Thaw for 5 minutes before serving for the best texture. *Fun fact: Graham cracker crusts stay crisp longer if stored in an airtight container.* Batch-cook by doubling the recipe—they’re perfect for last-minute treats. Ever tried adding chocolate drizzle? Share your twist below!

Troubleshooting Common Issues

Crumbly crust? Press it tighter into the tin before baking. Ice cream too soft? Freeze the filled cups for 30 minutes before adding whipped cream. Whipped cream won't hold? Chill the bowl and beaters first. Why this matters: Small fixes save time and stress. Did your pies turn out perfect? Tell us your secret!

Your Questions Answered

Can I make these gluten-free? Use gluten-free graham crackers for the crust.

How far ahead can I prep them? Assemble everything but the whipped cream topping up to 3 days early.

Any dairy-free swaps? Coconut milk ice cream and coconut cream work well.

Can I use other fruits? Raspberries or peaches add a fun twist.

How do I scale for a crowd? Double the recipe—this one's a crowd-pleaser.

Final Thoughts

These mini strawberry ice cream pies are summer in a bite. Why this matters: Simple joys make life sweeter. **Tag @SavoryDiscovery on Pinterest** if you try them—I'd love to see your creations! Happy cooking!

—Elowen Thorn

See also Teriyaki Chicken