

Soda Fountain Ice Cream Pie II

Ladies Home Journal - Delicious Desserts

Servings: 10

*1 1/2 cups (twelve cups) crushed
rolled sugar ice cream cones
1/2 cup butter, melted
1/4 cup sugar
3 cups fresh strawberries
1 quart vanilla ice cream
1/4 cup malted milk powder
1/2 cup fresh strawberries, finely
chopped*

Preparation Time: 20 minutes

Freeze Time: 9 hours

In a bowl, combine the crushed cones, butter and sugar. Press onto the bottom of an eight- or nine-inch springform pan. Cover and freeze for 30 minutes or until firm.

In a blender, puree' the three cups of fresh strawberries.

In a large chilled bowl, stir the ice cream until softened. Stir in one-half cup of the puree'd strawberries and the malted milk powder. Spread half of the mixture on the crust. Cover and freeze for 30 minutes. (Freeze the remaining ice cream mixture.)

Spoon the remaining puree'd berries on the ice cream layer. Cover and freeze for 30 minutes more. Stir the remaining ice cream mixture to soften. Spread evenly over the berry layer. Top with the 1/2 cup of chopped berries. Cover and freeze until firm.

Let the pie stand at room temperature for 15 minutes. Cut into wedges. If desired, serve with sweetened whipped cream and hot fudge ice cream topping.

Per Serving (excluding unknown items): 252 Calories; 16g Fat (54.5% calories from fat); 3g Protein; 27g Carbohydrate; 1g Dietary Fiber; 50mg Cholesterol; 172mg Sodium. Exchanges: 1/2 Fruit; 3 Fat; 1 1/2 Other Carbohydrates.

Desserts

