

Dessert

Blackberry Ice Cream Dessert

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Servings: 12

Preparation Time: 20 minutes

Freezing Time: 4 hours

15 graham cracker or cinnamon graham cracker squares

2 cups fresh blackberries

3 tablespoons blackberry liqueur or blackberry-flavored brandy

1 pint vanilla bean ice cream, softened slightly

2/3 8-oz container (2 cups) frozen whipped dessert topping, thawed

fresh blackberries (optional)

Arrange the graham crackers in a single layer over the bottom of a 3-quart rectangular baking dish (if necessary, cut the crackers to fit).

In a blender or food processor, combine the two cups of fresh blackberries and the blackberry liqueur. Cover and blend or process until smooth. Set aside.

In a large bowl, stir the vanilla ice cream until smooth but not melted.

Gently fold in the whipped cream until just combined.

Spread the ice cream mixture over the graham crackers in the baking dish.

Drizzle the puree'd blackberry mixture over the ice cream mixture.

Use a table knife or small metal spatula to gently swirl in the blackberry mixture.

Cover and freeze until completely frozen, about four hours.

Before serving, arrange fresh blackberries atop each slice, if desired.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .