
Frozen Jubilee Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

2 cups powdered sugar

1/2 cup margarine

2 squares unsweetened chocolate, melted

1 teaspoon vanilla

3 eggs, separated

1 quart vanilla ice cream, softened

1/2 cup chopped nuts

1 nine-inch graham cracker or vanilla wafer pie crust

In a bowl, cream the sugar and margarine. Add the chocolate and vanilla. Mix thoroughly. Add the egg yolks. Beat well.

Fold in three beaten egg whites. Spread on the crust. Chill.

Top the mixture with ice cream. Sprinkle with chopped nuts. Freeze.

Cut in serving pieces and top with hot fudge sauce, if desired.

Dessert

Per Serving (excluding unknown items): 472 Calories; 29g Fat (53.9% calories from fat); 7g Protein; 50g Carbohydrate; 2g Dietary Fiber; 109mg Cholesterol; 215mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 5 1/2 Fat; 3 Other Carbohydrates.