

Frozen Date Nut Ice Cream Pie

Better recipe

Ingredients

- 1 qt or 2 pts ice cream
- 1 (8 oz) pkg pitted dates
- 1/2 c water
- 1/2 c sugar
- 1 tsp lemon juice
- 1 Tbsp plain gelatine
- 1/2 c cold water
- 1/4 c chopped pecans
- 1 c vanilla wafer crumbs, finely crushed
- 1/4 c (1/2 stick) butter, melted

Instructions

1. Cut dates in fourths.
2. Combine with water, sugar, and lemon juice. Cover and cook slowly until dates are soft. Cool.
3. Stir in gelatine which has been dissolved in 1/2 c cold water.
4. Add nuts.
5. Combine wafer crumbs with butter. Press onto sides and bottom of 9" pie plate. Chill.
6. Spread 1 pt ice cream over crust.
7. Cover with date mixture.
8. Top with 1 pt slightly softened ice cream.
9. Garnish with additional wafer crumbs or nuts.
10. Freeze until ready to serve.

Serves 8.

Bulls recipe

Frozen Date-Nut Ice Cream Pie.

1 qt. or 2 pts Ice cream

1 8 oz pkg. pitted dates

$\frac{1}{2}$ C water

$\frac{1}{2}$ C sugar

1 tsp lemon juice

1 Tbsp. plain gelatine

$\frac{1}{2}$ C cold water

$\frac{1}{4}$ C chopped pecans

$1\frac{1}{3}$ C vanilla wafers^{crumbs}

finely crushed

$\frac{1}{4}$ C $\frac{1}{2}$ stick butter

melted.

Cut dates in fourths. Combine^{with} water, sugar & lemon juice. Cook and cook slowly until dates are soft. Cool. Stir

in gelatine which has been dissolved
in $\frac{1}{2}$ C cold water. Add nuts. Combine
wager crumbs with butter. Press onto
sides & bottom of 9" pie plate. Chill.
Spread 1 pt. ice cream over crust. Cover
with date mixture. Top with 1 pt. slightly
softened ice cream. Garnish with addi-
tional wager crumbs or nuts. Freeze
until ready to serve. serves 8.