

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Ice Cream Desserts For Summer



Here's a real summer dessert — ice cream pie. This dessert is a real dessert time-saver for the busy hostess, because it can be made ahead and stored in the freezer. Its crust is invitingly golden and crumbly, made with graham cracker crumbs, butter, brown sugar, and an extra ingredient, chopped pecans for extra crunch. The crust can be put together in minutes, then baked briefly and set aside to cool. Bake it days ahead of the time when you want to use it, fill it with ice cream and keep it frozen. This particular version is made with butter pecan ice cream that brings out the flavor of the buttery nut-crumbs crust.

SPENCE

APRICOT NUT PIE

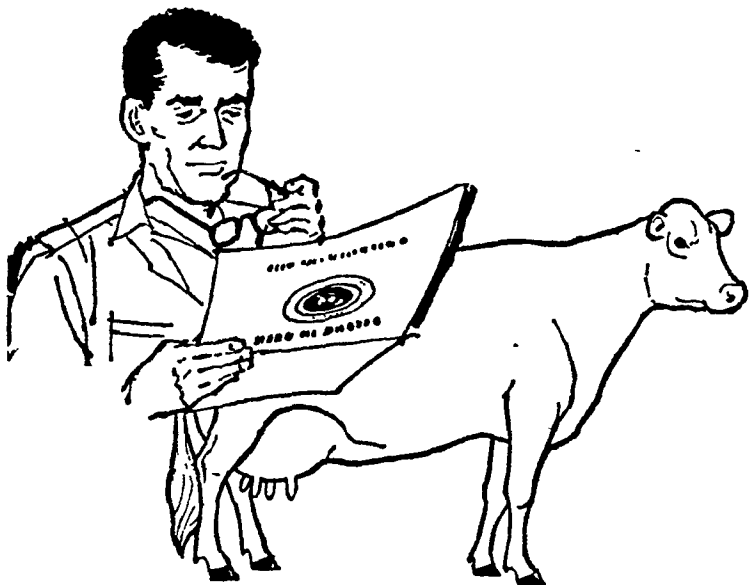
1 1/4 cups crushed graham crackers (about 15)
 1/4 cup chopped pecans
 1/4 cup firmly packed light brown sugar
 1/2 cup butter, melted
 3 pints butter pecan ice cream

Sauce:
 1 cup apricot puree (2 jars, into shell; freeze; top with 1 1/4 ounces strained apricots or 1 can, 1-pound, apricot halves

— drained and pureed)
 1 1/2 teaspoons lemon juice

In mixing bowl combine cracker crumbs, pecans and sugar; add butter and mix well. Turn into pie plate, 9-inch; press against sides and bottom; bake in preheated 375 degree oven 3 minutes; chill. Press 2 pints of softened ice cream into shell; freeze; top with 1 pint ice cream balls; freeze. To prepare sauce: In heavy sauce-

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pan warm puree and add lemon juice. Spoon sauce over pie before serving. Sauce may be served warmed or chilled. Makes 8 servings.

Another special type of, ice cream pie — Choc-Cafe Alaska Pie.

CHOC-CAFE ALASKA PIE
 1 cup (6 ounces) semi-sweet chocolate chips
 3/4 cup evaporated milk
 1/2 cup sugar
 1/2 teaspoon salt
 1 teaspoon vanilla
 1 quart coffee ice cream
 3 egg whites
 1/2 cup sugar
 1/2 teaspoon cream of tartar
 Dash salt
 1 9-inch pie shell, baked and chilled

Combine chocolate chips, evaporated milk, sugar and salt; stir over moderate heat till chocolate melts and mixture is smooth. Remove from heat. Stir in vanilla. Cool to room temperature. Scoop onto foil-lined cookie sheet the 1 quart of coffee ice cream. Freeze. Spoon into chilled pie shell the prepared scoops of ice cream alternately with 1 cup chocolate sauce. Freeze. Reserve remaining chocolate sauce for drizzling over top at serving time. In the meantime prepare meringue topping. Combine the egg whites, sugar,

cream of tartar and dash of salt. Beat till stiff glossy peaks form. Spread over frozen pie filling, sealing well around edges. Bake at 475 degrees for about 4 minutes. Serve at once or freeze by wrapping in moisture-vapor-proof paper and storing in freezer. Drizzle a little of the reserved chocolate sauce over each serving.

What a marvelous creation meringue is! In the above recipe its magic lightness adorns the top of a dessert; here the same egg white mixture makes a dainty shell for ice cream. Just when you think you've tried all the variations on meringue, along comes this unusual Angel's Kiss Pie.

ANGEL'S KISS PIE

Meringue Shell:
 3 egg whites, room tempera-

ture
 1 cup sugar
 1 teaspoon white vinegar
 1 teaspoon vanilla
 2 pints chocolate ice cream

Peppermint Candy Sauce:
 2 cups marshmallow topping
 2 tablespoons half and half or light cream
 1/2 teaspoon peppermint extract
 1/4 cup (four 4-inch sticks) crushed peppermint candy

Red food coloring
 To make meringue: In small mixing bowl beat egg whites (Continued on Page 9)

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