Cranberry Ice Cream Cake

Center Lovell Inn - Center Lovell, ME The Great Country Inns of America Cookbook (2nd ed) (1992)

Servings: 8

6 tablespoons butter

1/4 cup sugar

1/2 cup chopped pecans (optional)

1 1/2 cups graham cracker crumbs

ICE CREAM

2 egg whites

1 cup heavy cream

1 cup sugar

1 tablespoon orange juice concentrate

1 teaspoon vanilla extract

pinch salt

1/2 cup ground cranberries

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In a saucepan, melt the butter. Add the sugar, pecans (if desired) and graham cracker crumbs.

Mix well and press into the bottom and sides of an eight-inch springform pan. Freeze.

Make the ice cream: In a bowl, beat the egg whites until stiff. Set aside.

In a separate bowl, whip the cream and slowly add the sugar. Then gently fold in the orange juice concentrate, vanilla, salt, egg whites and cranberries. Pour into the frozen graham cracker crust.

Freeze for several hours before cutting into wedges and serving.

Per Serving (excluding unknown items): 372 Calories; 21g Fat (50.4% calories from fat); 3g Protein; 44g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 208mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 2 Other Carbohydrates.

Desserts

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Calories (kcal):	372	Vitamin B6 (mg):	trace
% Calories from Fat:	50.4%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	46.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	21g 13g	Folacin (mcg):	4mcg
Saturated Fat (g):		Niacin (mg):	1mg
Monounsaturated Fat (g):	6a	Caffeine (mg):	0mg

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Polyunsaturated Fat (g):	1g	Alcohol (kcal):	2
Cholesterol (mg):	64mg	% Dafuea	ባ በ%
Carbohydrate (g):	44g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	1
Protein (g):	3g		1
Sodium (mg):	208mg		0
Potassium (mg):	59mg		0
Calcium (mg):	26mg		0
Iron (mg):	1mg		0
Zinc (mg):	trace		4
Vitamin C (mg):	trace		2
Vitamin A (i.u.):	762IU		
Vitamin A (r.e.):	205 1/2RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving				
Calories 372	Calories from Fat: 187			
	% Daily Values*			
Total Fat 21g Saturated Fat 13g Cholesterol 64mg Sodium 208mg Total Carbohydrates 44g Dietary Fiber trace Protein 3g	33% 63% 21% 9% 15% 2%			
Vitamin A Vitamin C Calcium Iron	15% 0% 3% 3%			

^{*} Percent Daily Values are based on a 2000 calorie diet.