

Soda Fountain Ice Cream Pie

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 10

*1 1/2 cups (12 cones) crushed rolled
sugar ice cream cones
1/2 cup butter, melted
1/4 cup sugar
3 1/2 cups fresh strawberries
1 quart vanilla ice cream, softened
1/3 cup malted milk powder
1 1/2 cups hot fudge ice cream
topping*

Preparation Time: 20 minutes**Freeze Time: 10 hours**

In a small bowl, combine the crushed cones, butter and sugar. Press onto the bottom and one-inch up the side of a nine-inch springform pan. Set aside.

Place three cups of the strawberries in a blender. Cover and blend until smooth. Chop the remaining 1/2 cup of strawberries and set aside.

In a large bowl, stir together the ice cream, malted milk powder, the strawberry puree' and the chopped strawberries. Pour into the prepared crust.

Cover and freeze for at least eight hours or until firm. Spread the fudge topping over the pie. Freeze for at least two hours more.

To serve: Let the pie stand at room temperature for 30 minutes. Cut into wedges.

If desired, top each serving with whipped cream, chopped malted milk balls and additional whole strawberries.

Per Serving (excluding unknown items): 258 Calories; 16g Fat (53.6% calories from fat); 3g Protein; 28g Carbohydrate; 1g Dietary Fiber; 50mg Cholesterol; 179mg Sodium. Exchanges: 1/2 Fruit; 3 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	258
% Calories from Fat:	53.6%
% Calories from Carbohydrates:	41.5%
% Calories from Protein:	4.8%
Total Fat (g):	16g
Saturated Fat (g):	10g
Monounsaturated Fat (g):	4g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	50mg
Carbohydrate (g):	28g
Dietary Fiber (g):	1g
Protein (g):	3g
Sodium (mg):	179mg
Potassium (mg):	259mg
Calcium (mg):	103mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	30mg
Vitamin A (i.u.):	602IU
Vitamin A (r.e.):	156 1/2RE

Vitamin B6 (mg):	.1mg
Vitamin B12 (mcg):	.3mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	16mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Deficient:	n n%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	1/2
Non-Fat Milk:	0
Fat:	3
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	258	Calories from Fat: 138
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% Daily Values*

Total Fat	16g	24%
Saturated Fat	10g	48%
Cholesterol	50mg	17%
Sodium	179mg	7%
Total Carbohydrates	28g	9%
Dietary Fiber	1g	5%
Protein	3g	
Vitamin A		12%
Vitamin C		50%
Calcium		10%
Iron		2%

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