

Peach Ice Pie

*The Oke Family Cookbook
Best of the Best Minnesota Cookbook*

*1 (nine-inch) pie crust
1 1/4 cups water
1 package lemon or peach
gelatin
1 pint vanilla ice cream
1/2 teaspoon almond
extract
1 1/2 cups fresh peaches,
sliced
whipped cream*

Prepare and bake the pie crust. Cool.

In a two-quart saucepan, heat the water to boiling. Remove from the heat. Add the gelatin. Stir until dissolved.

Cut the ice cream into pieces. Add to the hot liquid. Stir until melted. Blend in the almond extract.

Chill until thickened but not set, 25 to 35 minutes.

Fold in the peaches. Turn the mixture into the pie shell.

Chill until firm. Top with whipped cream and additional peaches.

Per Serving (excluding unknown items): 1444 Calories; 78g Fat (47.6% calories from fat); 22g Protein; 171g Carbohydrate; 9g Dietary Fiber; 116mg Cholesterol; 1386mg Sodium. Exchanges: 5 1/2 Grain(Starch); 2 Fruit; 15 1/2 Fat; 4 Other Carbohydrates.