

## Almond Lace Wafers

1 1/2 c ground almonds (skin on)  
1 c butter                      2 tbsp flour  
1 c sugar                        2 tbsp wh cream  
                                      2 tbsp milk

Grind nuts - combine all and  
cook on ~~cookie sheet~~ till batter  
melts.

Drop by small tsp to cookie sheet  
(greased + floured) - cook 350° for about  
6 min (light golden) <sup>Don't lift till harder</sup> a bit, except when twisting

In 9 X 12 dripper pan, put 2-3 layers  
of wafers (cover bottom) Line sides.  
Take  $\frac{1}{2}$  gal ice cream and spoon  
out onto wafers. (about half ice cream)  
Drizzle  $\frac{1}{2}$  fudge sauce - ice cream - sauce.  
Cover w/ pecans.

### Fudge Sauce

1 recipe makes  
about 75 wafers.  
(4 in diameter)

Be sure you  
have good  
butter