

350°

Brownie Ice Cream Cake

Blaine

2 1/2 c. vanilla ice cream

1 cup fudge sauce

1/3 c. pecans

Let ice cream soften about 10 min. Spread smoothly over brownie. Cover and freeze till firm (2 hours)

Spread fudge sauce over ice cream; arrange pecans on fudge.  Wrap airtight and freeze until firm (2 hrs up to a week.) Remove ^{from} pan and cut into wedges. Serves ten. (Recommend pan with removable rim)

Brownie

1/2 cup butter

2 oz unsweetened chocolate } melt over med. heat

Off the heat, add:

1 cup sugar
2 large eggs
1 tsp vanilla
1/2 c flour

Stir with chocolate and
butter. Mix well.

1/2 c chopped pecans -

Scrape batter into a buttered, floured 8-inch-diam
cake pan with removable rim. Bake at 350°
until brownie just begins to pull from pan
(22 min - about) let cool. Remove rim, slide
spatula beneath brownie to separate from pan
bottom but leave in pan. Set brownie back
in rim.