

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) a bit, except when twirling. ^{Don't lift till harder.}

In 9 X 12 dropper 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