

Florence

## Choco-Mint-Freeze

1 1/2 c finely crushed vanilla wafers

4 Tbsp melted butter

1 qt peppermint stick ice cream, softened

2 oz <sup>square</sup> unsweetened chocolate

3 well beaten egg yolks

1 1/2 c sifted confectioners sugar

1/2 c chopped pecans

1 tsp vanilla

3 egg whites

Toss together crumbs and melted butter. Reserve  $\frac{1}{4}$  c crumb mixture. Press remaining crumb mixture into a  $9 \times 9 \times 2$  pan. Spread with ice cream. Freeze. Melt  $\frac{1}{2}$  c butter and chocolate over low heat; ~~gradually~~ gradually stir into egg yolks with sugar, nuts, vanilla. Cool thoroughly. Beat egg whites to stiff peaks. Beat chocolates till smooth. Fold in egg whites. Spread chocolate mixture over ice cream. Top with crumb mixture. Freeze.

12 ~~8~~ servings