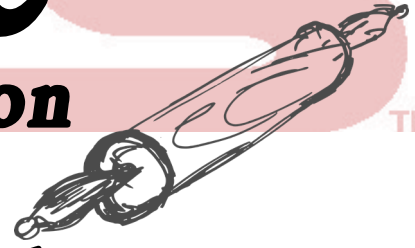


Recipe Collection



Ice Cream Crunch

Fred Burton

Ingredients

- $\frac{3}{4}$ cup of butter (1-1/2 sticks)
- 1 cup of brown sugar
- 2 cups of crushed/minced Rice Chex
- $\frac{3}{4}$ cup of pecans (can omit if allergic)
- 1-1/2 gal of Vanilla Blue Bell Ice Cream or your favorite vanilla ice cream

Directions

Melt butter and sugar in pan, and let thicken a little.

Take off of heat. Let stand for 5 minutes. Add crushed Rice Chex and pecans to the sugar/butter mixture and mix together well.

Take and put $\frac{3}{4}$ of the crunch mixture and put on the bottom of a 9x13 greased pan. Put in freezer for an hour, then spread ice cream over the mixture and sprinkle remaining crunch mix over the top of the ice cream.

Cover with cover or saran wrap or both and freeze overnight. Take out of freezer 5-10 minutes before serving.

Notes: