

LEMON TOPPED ICE CREAM PIE

1 1/3 cups graham crumbs

2 T sugar

1/3 cup butter, melted

1 1/2 qt vanilla ice cream, softened

1/4 c fresh lemon juice

1 tsp grated lemon rind

6 T butter

1 c sugar

2 eggs, slightly beaten

Combine crumbs, sugar & butter. Press into bottom and sides of 9" pie plate. Bake at 350 for 10 minutes. Cool, freeze 1 hour, Press ice cream into crust. Return to freezer.

Combine lemon juice, peel, butter & sugar in saucepan. Cook over low heat until butter is melted & sugar dissolved. Stir a small amount of hot mixture into beaten eggs. Return all to saucepan. Cook over medium heat till slightly thickened, stirring constantly. Cool, then spoon over ice cream. Freeze several hours.