



Celebrate Summer Solstice

PINA COLADA ICE CREAM PIE

- | | |
|---|-----------------------------------|
| 1 1/3 cups (325 mL) graham wafer crumbs | 1/2 cup (125 mL) cream of coconut |
| 1/3 cup (75 mL) butter, melted | 2 tbsp (25 mL) white rum |
| 4 cups (1 L) vanilla ice cream, softened | |
| 1 can (8 oz/227 mL) crushed pineapple, well drained | |

To prepare crust, combine crumbs and melted butter in a bowl until blended. Press crumb mixture into a 9 inch (23 cm) pie pan. Bake at 375°F (190°C) for 8 minutes. Cool completely on a rack. To prepare filling, gently combine ice cream, pineapple, cream of coconut and rum. Spoon filling into crust. Cover and freeze for at least 6 hours or up to 1 week. Let pie stand at room temperature for 5 - 10 minutes before serving. Serves 8.

2010 © ATCO Blue Flame Kitchen. All rights reserved.

Call the ATCO Blue Flame Kitchen home economists, Monday to Friday, 10 a.m. to 4 p.m.

■ Edmonton area 780-420-1010 ■ Lloydminster toll-free 1-306-825-5010 ■ Other locations in Alberta toll-free 1-877-420-9090

To purchase cookbooks, call the order desk toll-free 1-800-840-3393.

For cooking ideas and great recipes, visit our website at www.atcoblueflamekitchen.com.