



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

CHOCOLATE PRALINE CRUNCH

1 1/2 Pts. Purity Whipping Cream

1 1/2 Cups sugar

1/2 teas. Vanilla

Purity milk

2 can condensed milk

1 qt. Purity half & half

Pralines:

2 sticks Purity butter

1/2 Cup sugar

1 Cup pecans

1 Cup mini chocolate chips

To make Pralines: melt 2 stick butter and add 1/2 cup sugar. Bring to a boil and boil for 3 minutes stirring constantly. Pour into jelly roll pan and sprinkle the top with pecans. Bake at 350 degrees for 8 1/2 minutes. Sprinkle top with mini chocolate chips. Remove from pan with spatula onto waxed paper and cool completely.

For Ice Cream: Mix together 2 cans condensed milk, 1 quart half & half, 1 1/2 pints whipping cream, 1 1/2 cups sugar, 1/2 teaspoon vanilla. Mix well. Crumble pralines into mixture and continue to mix. Pour into ice cream freezer. Add milk to fill line and freeze!