



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

CHOCOLATE PRALINE CRUNCH SQUARES

1 1/3 c crushed chocolate graham crackers (about 1/3 of 14-oz pkg)

1/4 c PURITY BUTTER, melted

1/2 gallon PURITY CHOCOLATE PRALINE CRUNCH ICE CREAM

Chocolate Sundae Syrup

Caramel Sundae Syrup

Place chocolate graham crackers in food processor and pulse until crushed to crumbs. Add PURITY BUTTER and continue to process until crumbs begin to hold together. Press chocolate crumbs into the bottom of an 8-inch square baking dish. Soften PURITY CHOCOLATE PRALINE CRUNCH ICE CREAM and spread on top of crumb crust. Smooth out top of ice cream. Drizzle Chocolate Sundae Syrup in vertical lines on top of ice cream. Drizzle Caramel Sundae Syrup in horizontal lines on top of ice cream. Cover and freeze until firm. Cut into 9 squares and serve.

Yield: 9 servings.