

HOLIDAY ICE CREAM

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Why the Recipe is Special

This frozen fruit treat is very refreshing. It is a particular hit at Christmas, as a side with pie. My Grandma Sarah served her holiday ice cream every major holiday, following dinner, where all seven of her children and their families (~30+ people) would fill her home. Bedrooms became dining rooms with tables made of sawhorses, plywood, and tablecloths. This tradition is at least four generations in the making. Enjoy!

Ingredients	Directions
<p>1 pt. heavy cream</p> <p>1/2 tsp. vanilla extract</p> <p>4 medium bananas (slice)</p> <p>8 1/2 oz. can of pineapple chunks (drained)</p> <p>10 oz. jar of whole cherries with the juice</p> <p>1/2 cup of walnut pieces</p> <p>1 tsp. cornstarch</p> <p>Optional:</p> <p>1 cup of seedless green grapes (halved)</p>	<p>In one bowl, add the vanilla extract to the heavy cream and whip until you're able to create peaks.</p> <p>In a larger second bowl, mix the sliced bananas, the pineapple chunks, the cherries and juice, the walnuts pieces, and the cornstarch.</p> <p>Add the whip cream to the larger bowl and mix all together. Put into a 9x13 pan; cover it well with either plastic cling wrap or foil, and freeze.</p> <p>You will not be able to scoop this ice cream. Let it sit 10-15 minutes after removed from the freezer. Then cut it with a sharp knife. You may need a fork to eat it, at least until it begins to melt.</p> <p>Optional:</p> <p>Apply a very light coat of non-stick spray to the pan to assist with removal of the ice cream. However, <u>do not use</u> olive-oil or avocado-oil non-stick spray, as it will affect the flavor.</p>