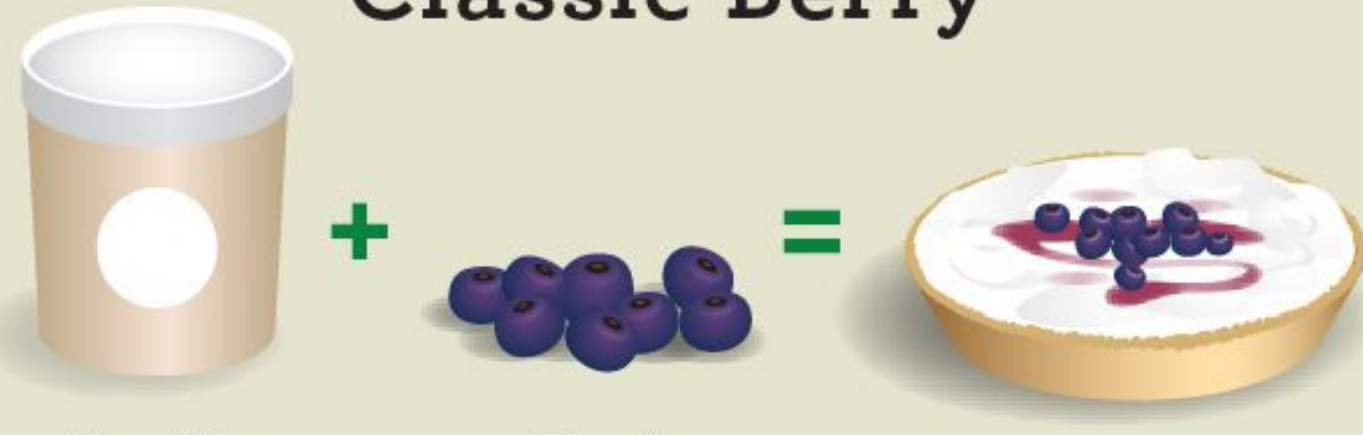


## Five Easy Ice Cream Pies for Summer

Summer desserts don't get much easier than ice cream pie. Pop open a ready-made graham cracker pie shell, spoon in some softened ice cream, add a tasty topping or two, and you're done! Try our foolproof method with any flavour combination. Here are five ideas to try.

1.

### Classic Berry

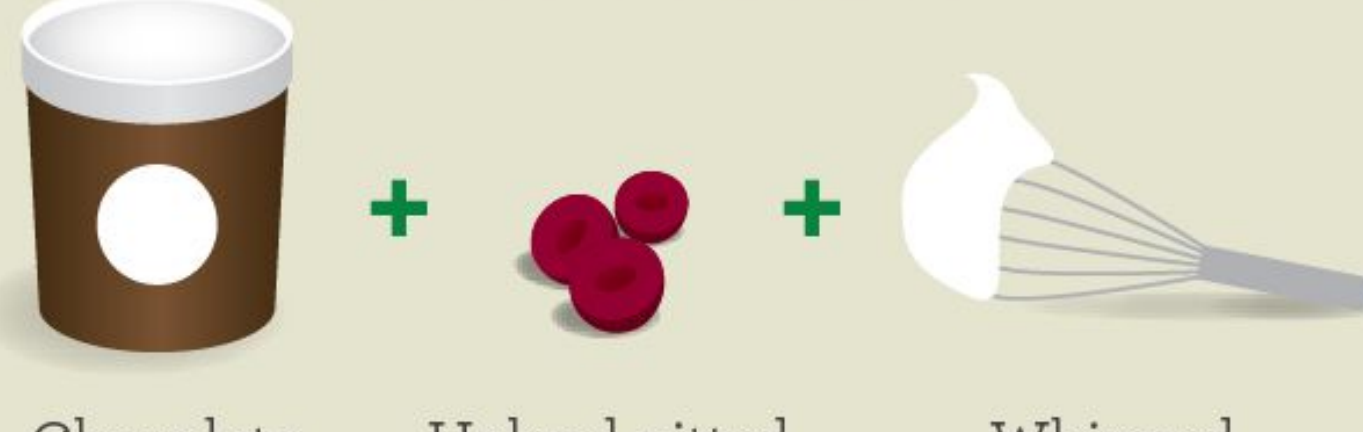


Vanilla ice cream

Fresh blueberries

2.

### Black Forest



Chocolate ice cream

Halved pitted fresh cherries

Whipped cream



Chocolate shavings

3.

### Banana Split



Vanilla ice cream

Sliced banana

Chocolate drizzle



Maraschino cherry

4.

### Red & White



Strawberry ice cream

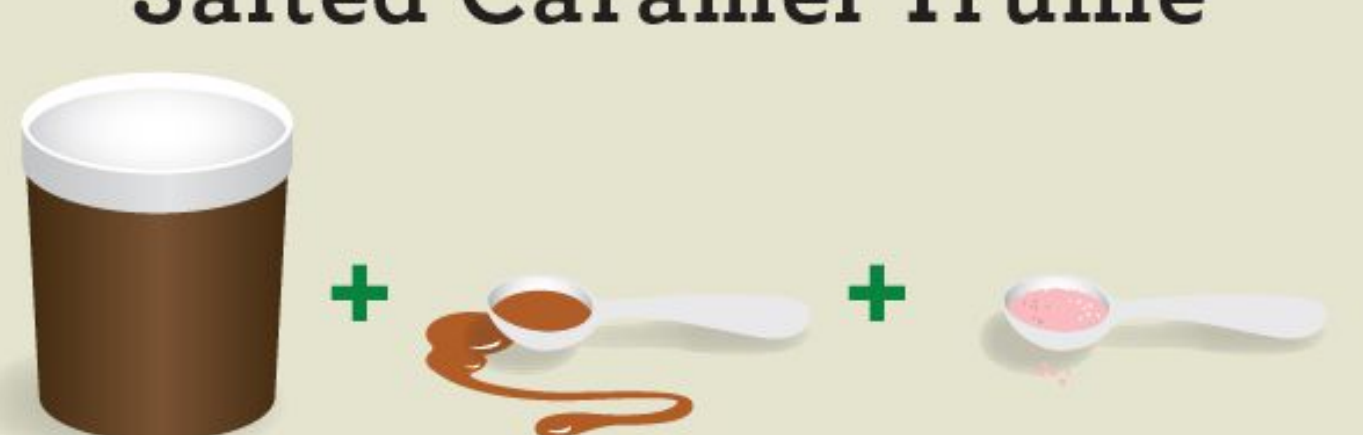
Toasted coconut

Fresh strawberries



5.

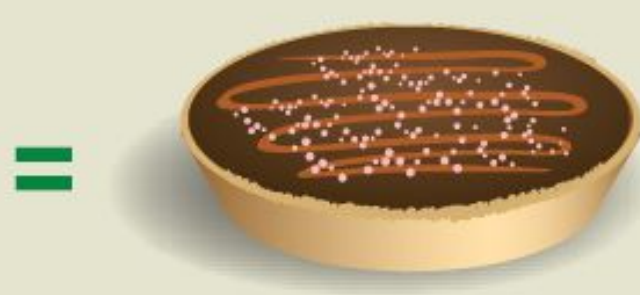
### Salted Caramel Truffle



Chocolate ice cream

Caramel drizzle

Himalayan pink salt



#### HOW TO

### Make an Ice Cream Pie

#### STEP 1

Leave ice cream at room temperature about 15 min., or until soft enough to easily press with back of spoon.

#### STEP 2

Working quickly, scoop ice cream into pie shell, pressing and spreading to edges and slightly mounding in the middle. (Don't worry if the shell crumbles a bit. It will hold together once frozen.) Cover and freeze until solid, minimum 1 hr., or overnight.

#### STEP 3

Garnish with toppings. Cut ice cream pie into wedges and serve.