



pink lemonade ice cream squares

A RECIPE SHARED BY MARINA GRANT, SCESA EVENTS COORDINATOR
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prep time: 10 minutes freeze: overnight makes: 15 servings

ingredients

- 355ml can frozen pink lemonade concentrate
- 2 L vanilla ice cream
- 1 ½ C graham crumbs
- ½ C granulated sugar (optional)
- 2/3 C butter, melted
- 1 lemon (optional)
- 6 oz container fresh raspberries (optional)

This dessert will keep in your freezer for at least 2 weeks.

If storing longer, use a tight fitting lid or overwrap with foil.

directions

- Line 9x13 pan with parchment or waxed paper (let edges hang over the sides)
- Thaw lemonade
- Scoop ice cream into large bowl and let stand until softened (10-20 minutes)
- Meanwhile, prepare crust. In a medium bowl, mix graham crumbs with sugar. Stir in butter until evenly mixed. Turn into prepared baking dish and pat evenly over the bottom. Place in freezer while preparing the filling.
- When ice cream is soft, add lemonade concentrate. Mash and stir with a wooden spoon until blended. (Optional: add 2 Tbsp of lemon juice if you want a tangier dessert).
- Remove base from freezer and spoon ice cream mixture overtop. Smooth as best you can.
- Cover loosely with plastic wrap and freeze until firm (overnight).
- When ready to serve, remove from freezer. Let stand 10 minutes. Lift the dessert from the dish (using paper) and place on cutting board to slice into squares.
- Top with berries and serve!