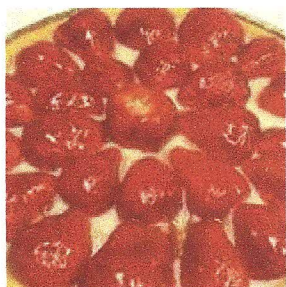


Vanilla Bavarian Cream Pie allrecipes.com



Rated: ★★★★★

Submitted By: Rosemary Stoker
Photo By: Deb

Servings: 8

"This pie is a delicate taste treat delight! Also good served with sliced strawberries. Originally submitted to PieRecipe.com."

INGREDIENTS:

- | | |
|-----------------------------|----------------------------|
| 1 1/2 (.25 ounce) | cornstarch |
| packages unflavored gelatin | 2 eggs |
| 8 tablespoons ice water | 1 1/2 cups milk |
| 9 tablespoons white sugar | 3/4 cup vanilla ice cream |
| 2 1/4 tablespoons | 1 teaspoon vanilla extract |

DIRECTIONS:

1. Soften gelatin in cold water. In bowl, mix together sugar and cornstarch. Add eggs and mix thoroughly. Add milk and softened gelatin, stirring constantly.
2. Cook in double boiler over hot water until custard thickens and coats spoon. Remove from heat. Add ice cream while custard is hot. Cool thoroughly.
3. Stir in the vanilla. Fold in 1 1/2 cups whipped cream. Pour filling into pie shell and garnish with remaining whipped cream. Optional: Serve with sliced strawberries.

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