

Banana Split Pie

1	9 inch	Chocolate cookie crumb pie crust (prepared)
1		banana
	as needed	soft serve ice cream
1	jar	strawberry topping or preserves
1	jar	pineapple topping
1	can	chocolate syrup
1	can	whipped cream
1	jar	maraschino cherries

Slice banana into bottom of pie crust

Cover with 1/2" layer of soft serve ice cream.

Add thin layer of strawberry topping

Add another layer of soft serve, topped by pineapple

Add another layer of ice cream, and swirl chocolate topping to cover

Freeze 1-2 hours before slicing

To serve, top each piece with whipped cream & a cherry to garnish

Strawberry surprise

1 lg	pkg	Strawberry powdered gelatin (Jell-O or equivalent)
1	10 inch	angel food cake (prepared)
1	10 oz	frozen strawberries
2	pints	vanilla soft serve

Mix Jell-o using quick method, but use frozen strawberries instead of ice cubes.

Place in 10 X 12 X 4 baking dish. Break up cake into strawberry jell-o mixture.

Refrigerated until gelatin is set-up. Top with soft serve ice cream.

Freeze 1-2 hours. Serve with strawberry layer on top.

Garnish with whipped cream & strawberry slices.

Orange Dream Shake

4 oz	vanilla soft serve
4 oz	orange soda

Blend & serve with a straw

Apple Amanda

4 oz	Apple juice
4 oz	Vanilla soft serve
one-half	banana
1/4 tsp	cinnamon
pinch	nutmeg

Blend well & serve with a straw

Tiramisu Surprise

	3 dozen	ladyfingers
1/3	cup	coffee liqueur
	1 quart	chocolate soft serve
	2 oz	shaved semisweet chocolate
3/4	cup	Whipped cream
1/2	cup	shaved semisweet chocolate

Line a 9 inch springform pan with split ladyfingers.

Pour half of liqueur over ladyfingers. Alternate layers of soft serve, shaved chocolate, & ladyfingers.

Repeat until pan is full. Chill overnight in freezer. To serve: thaw 1 hour, top with whipped cream.

Garnish with shaved chocolate