**Ice Cream Pie**

 **Ingredients**

**1 (7 – ounce) package waffle cones**

**6 tablespoon butter, melted**

**1 tablespoon granulated sugar**

**2 (1 – quart) containers premium vanilla ice cream, divided**

**1 (16 – ounce) container fresh strawberries**

**¼ cup powdered sugar, divided**

**1 pint fresh blueberries**

**2 ripe bananas, mashed**

 **For Garnish:**

**Fresh whole strawberries**

**Fresh blueberries**

 **Directions**

**Preheat the oven at 350F. Add waffle cones, melted butter, and granulated sugar in a food processor until finely crushed. Then springform pan in the preheated oven and bake for 10 minutes. Remove springform pan from the oven and cool completely in pan on a wire rack. Add strawberries and powdered sugar in a food processor until pureed, stopping to scrape down sides, remove strawberry mixture, and set aside. Then add blueberries and powdered sugar in food processor until pureed, stopping to scrape down sides and set aside. Then mash bananas with a fork in a large bowl, stir in remaining powdered sugar and st aside. Fold 1 quart of vanilla ice cream into strawberry mixture until blended. Place strawberry mixture in freezer until slightly firm. Divide remaining quart of vanilla ice cream in half, fold half vanilla ice cream into blueberry mixture. Fold remaining half vanilla ice cream into mashed banana mixture. Place blueberry mixture and mashed banana mixture in freezer. Now assemble the ice cream pie. Spread half of strawberry mixture evenly into prepared crust in springform pan. Place springform pan in freezer for 30 minutes or until strawberry layer is slightly firm. Remove springform pan and spread banana mixture evenly over strawberry layer in a pan, return pan to freezer, and freeze 30 minutes or until banana layer is slightly firm. Repeat procedure with blueberry mixture. Spread remaining strawberry mixture over blueberry layer in pan, and freeze 3 hours or until all layers are firm. Remove ice cream pie and garnish with strawberries and blueberries.**