



Cooking with See's. Victoria Toffee and Toffee-ettes®

See's Victoria Toffee Ice Cream Pie with Hard Sauce

1. Butter 9" deep dish pie plate.
2. Line bottom and sides of pie plate w/vanilla wafers.
3. Add 2" soft vanilla ice cream over cookies. (Use $\frac{3}{4}$ gallon ice cream.)
4. Break up $\frac{3}{4}$ lb. See's Victoria Toffee and cover first layer of ice cream.
5. Add another row of cookies and ice cream—finish on top with rest of candy. Freeze.

HARD SAUCE

- 1 $\frac{1}{2}$ c. sugar*
- 1 sm. (6 oz.) can evaporated milk*
- $\frac{1}{4}$ c. light corn syrup*
- $\frac{1}{4}$ c. butter*
- $\frac{1}{3}$ c. See's Victoria Toffee*

Boil all ingredients for 2 minutes, take off heat and add $\frac{1}{2}$ c. Victoria Toffee candy. Serve over ice cream pie.