

If you can boil water
and spoon out ice cream



...you can make this Ann Pillsbury

Ice Cream Parfait Pie!

See how easily
you can make
this delicious
Strawberry
Parfait Pie...



1 First, make your pie shell with Pillsbury's Best Flour. See recipe in every sack. Then dissolve 1 package of Strawberry Jell-O in 1 cup hot water.



2 Spoon in 1 pint of Vanilla Ice Cream, and stir until melted. Place in refrigerator until thickened, but not set 15 to 25 minutes.



3 Fold in 1 cup drained, sliced strawberries. Turn filling into flaky Pillsbury's Best baked pie shell. Chill until firm 20 to 30 minutes.

... recipes for pineapple-strawberry, raspberry, peach, roasted-almond, lime chocolate chip, and orange-banana Parfait Pies are now in every sack of Pillsbury's Best.

*Pillsbury's BEST is the only
all purpose flour that gives you
Parfait Pie Recipes in every bag*



JELL-O and Pillsbury's BEST

