

# Orange Cream Pie

by Teri Richards

## Ingredients:

- 1 can frozen orange Juice- 12-16 oz can--let it thaw but do not dilute
- 1 half gallon of Vanilla Ice Cream--softened but still a bit frozen
- 1 Oreo pie crust

**Directions:** Mix orange juice concentrate and ice cream together in a large bowl until thoroughly mixed then pour into the oreo crust. Pop it back into the freezer to harden then serve. Yum! \*You can buy the Oreo crust or make your own: 1 bag regular Oreos crushed ( I put them in a zip lock bag and roll the rolling pin over them to crush). Pour into a bowl, and add 2 Tbsp. sugar and 1/4 cup (or more) melted butter or margarine. Mix the crust together and press into a 9" pie dish. I usually reserve 1/4 cup of the mixture to sprinkle on top of the ice cream.

Teri says: "This is a recipe we would always make when I was a child. It is a cool and refreshing treat on a hot, blistering, summer day. I have also made it with a can of limeade and a friend of mine makes it with lemonade and a pecan sandy crust."

Teri has always worked for Shepherd's Bush. She mostly works out front, helping customers, rearranging displays, ordering, cleaning and anything else that needs doing. Her favorite book (so far this year) is *A Thousand Days in Venice* by Marlena De Blasi. Her favorite all time movie is *Pride and Prejudice* (both the A&E and the 2005 version) and her favorite movie this year is *Carrie's War*.