PEACH-PECAN ICE CREAM CAKE

Pecan Crust:

1 2/3 cups pecan halves

2 1/2 tablespoons powdered sugar

Pinch of salt

2 1/2 tablespoons butter, room temperature

2 pints peach ice cream:

I couldn't find peach ice cream, so I used peach yogurt which worked fine.

Apricot Glaze:

5 tablespoons apricot preserves

2 teaspoons fresh lemon juice

2 teaspoons sugar

2 teaspoons water

Peaches:

6 peaches, peeled and thinly sliced

Juice from ½ of small lemon

1 – 2 tablespoons Agave Nectar – light

INSTRUCTIONS:

For crust:

Preheat oven to 350° F.

Lightly butter a 9-inch glass pie dish.

Finely chop pecans with powdered sugar and salt in food processor, using pulse (or on/off turns); do not mix to powder.

Stir in softened butter using a fork.

Press mixture evenly into prepared pan.

Bake until light brown, about 8 minutes.

Cool completely on rack.

Wrap in aluminum foil then with plastic wrap and freeze.

For Ice Cream:

Soften ice cream in refrigerator until spreadable.

Smooth into crust.

Freeze until firm, about 2 hours. (Can be prepared up to 1 week ahead. Cover tightly).

For Peaches

Mix the peeled and thinly sliced peaches with the juice from half a small lemon.

Pour Agave Nectar over peaches, mixing well.

Cover and let stand at room temperature for at least 3 hours.

For Glaze:

Melt preserves with lemon juice, sugar and water in small saucepan over low heat, stirring frequently.   Can be made ahead.

To Serve:

Remove ice cream from freezer, let soften in refrigerator 10 minutes (or more) before serving.

Reheat the glaze and spread over top of ice cream.

Slice and serve the fresh peaches on the side.

Makes 8-10 servings