

## FROZEN RAINBOW DESSERT

1 1/2 Dozen Macaroons  
2 cups heavy whipping cream  
1/4 to 1/2 cup powdered sugar  
1 tsp. Vanilla  
1 Pint each lime, raspberry and lemon Sherbet.  
( I used 1/2 of a half gallon mixed berry Sherbet )

Toast macaroons in a slow oven at (300) 12 minutes. Crush into medium fine crumbs. Whip Cream adding powdered sugar and vanilla until it mounds slightly (not stiff). Fold in macaroon crumbs. Spread about a third of the whipped Cream mixture over the bottom of 9 1/2 x 5x3 inch loaf pan. Using half of each pint or 1/4 of a half gallon, quickly spoon sherbets in a layer on top. Cover each with another third of the cream mixture. Repeat layers, adding cream as last later. Freeze until firm. To serve turn out & slice. Makes 12 servings.