

HOT BUTTERED RUM

From the Recipe File of Mary Swetich, Ely, Nevada

1 lb soft butter	1 Tbsp cinnamon
1 lb powdered sugar	2 tsp cloves
1 lb brown sugar	2 tsp nutmeg
1 qt. vanilla ice cream, softened	(or use 7 tsp pumpkin pie spice)

Cream butter, add sugar, then spices, then ice cream. Makes 2 ½ quarts.

Can store in freezer.

½ **recipe**: 2 cubes butter, 1 1/8 c powder sugar, 1 ¼ c brown sugar,
2 c ice cream, 1 ½ tsp cinn, 1 tsp cloves, 1 tsp nutmeg, 3 ½ tsp pp spice)