

# Toasted Almond Parfait

This is a terribly easy assembly job. If you make it in clear cups, it's an attractive frozen dessert. Very good for large groups, and well liked by children if you leave out the rum. You may want to use blended syrup, as pure maple is expensive. Do not use "maple-flavoring."

	6	12	20	50
<b>6-oz packages unblanched almonds</b>	1	2	3½	8
<b>maple syrup</b>	¾ c	1½ c	2¾ c	6 c
<b>rum (optional)</b>	2 tbs	4 tbs	7 tbs	1 c
<b>vanilla ice cream, softened</b>	2 pts	2 qts	3½ qts	8 qts
<b>Garnish</b>				
<b>heavy cream, to be whipped</b>	1 c	2 c	3 c	5 c

Preheat the oven to 400°.

Spread the almonds on a baking sheet and toast in the oven, turning occasionally, until browned. Do not let them burn. Chop very fine with food chopper (*not* in the blender). Mix the almonds with the maple syrup to make a thin paste, adding the rum if desired.

Spoon a generous tablespoon of almond paste into the bottom of each of six parfait glasses [or 5-ounce disposable plastic cups]. Cover with a layer of ice cream. Continue the layers until the cups are full; then cover with plastic wrap and freeze until hard. Thirty minutes before serving, remove from the freezer and put in the refrigerator. Top with whipped cream.

