

Ice Cream Treats: A “Cool” Way To Celebrate

(NAPSA)—Given how busy the holiday season can be, it’s a good idea to save time wherever you can. One way to do so is with delicious, decorative desserts that can be prepared ahead of time, put together in minutes and brought out as delectable endings to celebratory gatherings.

These easy-to-make ice cream recipes from Blue Bunny are sure to be a memorable addition to any family’s holiday feast. Jamaican Pumpkin Pie is an unusual twist on the Thanksgiving classic, while Snowman is not just a dessert—it’s also an edible holiday decoration.

JAMAICAN PUMPKIN PIE

Crust:

- 1¹/₄ cups gingersnap cookie crumbs (about 25 cookies)
- 2 tablespoons sugar
- 3 tablespoons butter, melted

Filling:

- 1/4 to 1/2 tsp. dry Jamaican jerk seasoning
- 1 can (15 oz.) solid-packed pumpkin
- 1/2 cup packed light brown sugar
- 1/2 tsp. imitation rum extract
- 1/4 tsp. ground cloves
- 1 qt. Blue Bunny Premium Butter Pecan Ice Cream (softened)
- Whipped cream and pecan halves (for garnish)

Combine crust ingredients in a small bowl and mix well. Press into bottom and sides of a 9-inch pie pan. Bake at 350°F for 6 minutes. Let cool.

If the jerk seasoning is not finely ground, grind it in a coffee mill or with a mortar and pestle.

In a large mixing bowl, combine jerk seasoning, pumpkin, brown sugar, rum extract and cloves and mix well. Add ice cream, beat on low speed until blended. Pour the mixture into the cooled pie shell.

Freeze the pie at least 2 hours. If it is frozen solid, the pie may be removed from the freezer 10 minutes before serving. Garnish with whipped cream and pecan halves.

Makes 8 servings.



SNOWMAN

- 1 cup flaked coconut, or 6 oz. vanilla almond bark (finely chopped)
- 2 cups Blue Bunny Homemade Vanilla Ice Cream
- 2 chocolate wafers (for hat brims)
- 2 chocolate-covered cherries (for hat tops)
- 1 Tbsp. confectioner’s sugar
- Assorted candies for snowman’s features

Place coconut or almond bark on a large plate. Using an ice cream scoop, carefully form 4 balls of ice cream. Roll the ice cream balls in the coconut or almond bark. Stack 2 scoops of ice cream to form the snowman and place on the serving platter. Repeat process with the remaining ice cream scoops. Place in freezer for at least an hour.

Mix confectioner’s sugar and 1/4 tsp. of water to form a smooth paste. Apply the mixture to the bottom of each chocolate-covered cherry. Press each cherry onto the chocolate wafers to form the snowmen’s hats. Remove the snowmen from the freezer. Spread a small amount of the sugar paste on each snowman’s head and press the hat into place. Decorate each snowman with candies to form features. Serve immediately or return to the freezer.

Makes 2 servings.

These recipes and others are available in the Blue Bunny Ice Cream Recipe Book. To request a copy, call (800) 942-3800 or go to www.bluebunny.com.