

FUSS-FREE DESSERTS START WITH ICE CREAM

(NAPSA)—Summer desserts needn't be a fuss. By combining two summer staples—fresh berries and ice cream—with brownies, you've got a guaranteed hit that's super simple to make.

To create *Berry-Topped Brownie Ice Cream Cake*, simply alternate layers of fudgy brownie baked from a mix with all natural vanilla and chocolate ice creams, and freeze. When it's time for dessert, slice and top with your favorite berries and a chocolate drizzle. Summer couldn't be any sweeter!



BERRY-TOPPED BROWNIE ICE CREAM CAKE

12 servings

- 1 package (19 to 21 oz.) fudge brownie mix**
- 2½ cups Breyers All Natural Vanilla Ice Cream, softened**
- 2½ cups Breyers All Natural Chocolate Ice Cream, softened**
- 3 cups sliced strawberries**
- ¾ cup chocolate-flavored syrup**

For brownies, line 9-inch square baking pan with foil; spray with cooking spray. Prepare brownie mix according to package directions. Cool completely in pan on wire rack. Lift foil by edges and transfer brownie to rack. Place cutting board on top; flip so brownie is foil side up on board. Peel off foil; discard. Using sharp knife, trim edges; cut brownie in half.

To assemble, place one brownie half on sheet of foil; spread with vanilla ice cream. Top with second brownie half; spread with chocolate ice cream. Wrap tightly; freeze until firm.

To serve, remove cake from freezer; let stand 5 minutes. Cut into pieces; transfer to plates. Top with berries; drizzle with chocolate syrup.

Variation: Substitute raspberries or mixed berries for strawberries.
NUTRITION INFORMATION (1/12 of recipe): Calories 480, Total Fat 21g, Saturated Fat 7g, Cholesterol 55mg, Sodium 180mg, Total Carbohydrates 67g, Dietary Fiber 1g, Protein 6g.