

Holiday Hints

Simply Sweet Holiday Dessert

(NAPSA)—When your house is filled with holiday guests, make entertaining easy as pie. Whip up a quick-start dessert to make celebrations more festive.

This holiday season is all about ice cream pie. Serve a heaping slice of Peppermint Pie topped with whipped cream and hot fudge. This treat will send taste buds on a trip to the North Pole. And don't forget cake lovers. Peppermint Stuffed Cupcakes will delight children and the young-at-heart with a delectable combination of cake, ice cream, frosting and holiday sprinkles.

For ice cream with half the fat and one-third fewer calories, use rich and creamy Dreyer's/ Edy's Slow Churned Light Peppermint Ice Cream.

Peppermint Pie

Prep time: 15 minutes

Yields: 8 servings

20 Oreo or other crème-filled cookies

- 2 tablespoons butter, melted
- 1 carton Dreyer's/Edy's Slow Churned Light Peppermint Ice Cream
- 1 (8-ounce) container whipped topping, chocolate syrup or hot fudge sauce, as needed
- Chocolate sauce for drizzling (optional)

In a food processor, crush cookies into fine crumbs. In a mixing bowl, stir together cookie crumbs and butter. With your fingers, gently press the crumb mixture evenly onto the bottom and sides of 9-inch pie plate. Place pie in the



Peppermint Pie and Peppermint Stuffed Cupcakes can add a delightful touch to the holiday season.

freezer for about 15 minutes or until firm.*

Meanwhile, transfer the ice cream from the freezer to the refrigerator for about 15 minutes to soften. Scoop ice cream into the crust and spread evenly with a spatula. Pipe or spoon whipped topping around the border of the pie. Place pie in the freezer for several hours or until ice cream is firm.

To serve, cut into 8 wedges and place each wedge on a dessert plate. Optional serving tip: Drizzle wedges with chocolate sauce.

* Store-bought chocolate cookie crust may be substituted.

Peppermint Stuffed Cupcakes

Prep time: 20 minutes

Cook time: 25 minutes

Yields: 18 cupcakes

- 1 box devil's food or vanilla cake mix
- 1 cup chocolate frosting
- Decorating sprinkles or

crushed candy canes
1 carton Dreyer's/Edy's Slow Churned Light Peppermint Ice Cream

Line muffin tins with 18 paper muffin cups. Prepare cake batter according to package directions; spoon into muffin cups. Bake at 350°F for about 25 minutes or until toothpick inserted into cupcakes comes out clean. Cool completely.

Cut off tops of cupcakes. With a small spatula, spread the frosting on the cupcake tops; decorate with sprinkles. Using a spoon, scoop out the insides of the cupcake bottoms to form empty shells. Scoop about ¼ cup ice cream into each cupcake. Place tops back on the cupcakes at a slight angle. Serve immediately or place in the freezer until needed.

For more easy holiday dessert ideas, visit www.slowchurned.com.