

Kitchen Korner

Gourmet Ice Cream Dessert With A Difference

(NAPSA)—When you're looking for a way to surprise and delight family and friends, a gourmet take on ice cream can be a real crowd pleaser. Here's one cool idea:

Gourmet Banana-Pound-Cheesecake

- 4 (½-inch)-thick slices pound cake
- 4 tablespoons butter, room temperature, plus 3 tablespoons cold butter
- 2 cups bananas, cut into ½-inch semicircles
- ¼ cup light-brown sugar
- ½ teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 teaspoons vanilla extract
- Pinch salt
- Marble Slab Creamery's Cheesecake Ice Cream
- Mint leaves, for garnish
- (¼ cup rum optional)

Place 12-inch saute pan over medium heat. Butter each side of pound cake slices with 1½ teaspoons of room temperature butter. Saute for 1 minute a side. Remove cake slices. Return pan to the stove. Increase heat to medium-high. Add 2 tablespoons cold butter, when melted, add bananas and saute, stirring often for 1 minute. If desired, add brown sugar, cinnamon, nutmeg, vanilla extract and salt. Cook 1 minute, and remove pan from heat. If desired, add rum, ignite and let burn out. Return pan to stove. Cook 30 seconds. Swirl remaining butter into mixture. Place 1 scoop of Marble Slab Creamery's Cheesecake Ice Cream on each



Just Chill—Ice cream and cake can make for a delicious dessert any time of year.

slice of cake and top with equal portions of banana mixture. Garnish with mint. Serve immediately.

Secret Way To Save Time And Trouble

When you don't have time to put together a fancy ice cream dessert yourself, you can check out ice cream stores for treats ranging from cakes and pints to sundaes, smoothies and shakes.

Premium ice cream vendors such as Marble Slab Creamery have gourmet flavors including Key Lime, Peppermint, Peanut Butter and Blueberry that can stand all on their own—along with all the classics from Vanilla, to Chocolate to Strawberry. You can even enjoy them in any of eight different flavors of hand-rolled, freshly baked waffle cones.

Do Your Share

According to the U.S. Department of Agriculture, about 1.6 billion gallons of ice cream are produced each year in America. That's more than 21 quarts per person.

Learn More

For more information, visit marbleslab.com.