

Cool Creamy Treats Add Fun To The Season

(NAPSA)—Adding a few fun twists to some favorite holiday treats can be a terrific—and tasty—way to ring in the season.

For instance, trade in the cocoa mugs for minichurros served with delicious hot cocoa-flavored ice cream. It swirls sweet, fluffy marshmallows with a creamy, chocolate ice cream—and with only 120 calories a serving—that's sure to please your little helpers. And jolly minicones bursting with peppermint ice cream will be a favorite of Santa's elves at any age.

You can find creamy takes on holiday flavors such as eggnog, pumpkin pie and peppermint from Dreyer's/Edy's Slow Churned Light Ice Cream. The festive limited-edition lineup features half the fat and $\frac{1}{2}$ fewer calories of regular ice cream but doesn't skimp on taste.

Mini Chocolate Ice Cream Cones

- 2 egg whites
- $\frac{1}{2}$ cup superfine sugar
- $\frac{1}{2}$ cup flour
- 1 tablespoon dark chocolate cocoa powder
- 3 tablespoons melted butter
- 2 tablespoons half-and-half
- 1 pinch salt

Preheat oven to 400°F.

Spray cookie sheet with cooking spray.

In a bowl, combine egg whites and sugar. Beat on medium speed until frothy. Sift flour and cocoa powder. Add to egg and sugar mixture. Add melted butter, half-and-half and salt. Stir for about 30 seconds.

Leaving space for one or two cookies, spoon 1 tablespoon of batter onto the baking sheet and spread with the back of the spoon into an even circle about 3-4 inches. Bake the 2 cookies



Mini chocolate cones and peppermint ice cream make for a cool holiday treat.

for about 8 minutes.

Transfer baking sheet to a heat-resistant surface. Working as quickly as possible, slide a spatula under one of the cookies and lift to a cooler surface, then roll the cookie into a cone shape and let cool. Ice cream cones will start to harden almost immediately. Serve with a scoop of Dreyer's/Edy's Slow Churned Peppermint Light Ice Cream.

Makes 20 minicones.

Minichurros

- 1 cup water
- 3 tablespoons brown sugar
- $\frac{1}{2}$ teaspoon salt
- 6 tablespoons butter
- 1 cup white flour
- 2 eggs
- $1\frac{1}{2}$ teaspoons vanilla extract
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ -1 teaspoon ground cinnamon

Preheat 2 inches of canola oil in a 12-inch frying pan to 375°F. In separate dish, mix sugar and ground cinnamon and set aside. In a 3-quart saucepan, add water, brown sugar, salt and butter. Heat to

good boil. Remove from heat and add the flour. Mix it in until well blended.

In a separate bowl, mix the eggs and vanilla together. Then add this mixture to the flour mixture. Stir until well blended and eggs are completely mixed in. Fill a pastry bag with the churro dough and attach a large, star-shaped tip.

Test your oil by placing a small amount of dough in it. The dough should bubble up; otherwise, your oil is not hot enough. Once the oil is hot enough, squeeze some dough with the decorator tool into the oil, about 3 inches long.



Minichurros paired with hot cocoa ice cream add a sweet touch to the holidays.

You should be able to cook 6-8 churros at a time. Cook them about 3-4 minutes, turning once. Once churros are golden brown, place them on a paper towel-covered plate to absorb excess grease. While still warm, roll each churro into a round dish with the cinnamon and sugar mixture; coat well. Serve with a frosty mug of Dreyer's/Edy's Slow Churned Hot Cocoa Light Ice Cream.

Makes 2 $\frac{1}{2}$ dozen churros.

For more information and recipes, visit www.slowchurned.com.