

Delicious Desserts: Simple Minty Treats

(NAPSA)—When the weather outside is frightful there's nothing more delightful than delicious peppermint treats. Following a day of playing in the snow or during a family gathering, a dessert-making activity can be a fun way to get the whole family involved.

With easy recipes such as the Make-Your-Own Sundaes and Coconut Snowballs, both made with Dreyer's/Edy's Slow Churned® Ice Cream, there is sure to be a peppermint delight everyone will enjoy. And with half the fat and one-third fewer calories than regular ice cream, no one has to leave feeling guilty.

Consider creating a Make-Your-Own Sundae bar so everyone can personalize his or her own dessert. Bowls with crushed mint candies and cookies, brownie bits, chocolate chips and marshmallows allow guests to create sundaes fit for a snow king or queen.

Peppermint Make-Your-Own Sundaes

Each of these delectable creations starts with Dreyer's/Edy's Slow Churned Peppermint Ice Cream (or Slow Churned Mint Chocolate Chip Ice Cream) layered with ingredients in a sundae glass, from the bottom up.

1. Layer chocolate or fudge sauce, ice cream, crushed candy canes or peppermint candies, ice cream, brownies, ice cream and chocolate sauce. Garnish with crushed or whole candy canes.

2. Layer chocolate or fudge sauce, ice cream, minimarshmallows and chocolate chips. Repeat layers, ending with a layer of chocolate sauce and a final sprinkling of marshmallows and chips.

3. Layer chocolate or fudge sauce, ice cream, crushed chocolate sandwich cookies or brownies cut into ½-inch pieces. Repeat layers, but insert whole



Guests will love creating their own minty sundaes.

chocolate sandwich cookies edgewise into ice cream, or cut a brownie on the diagonal and insert into ice cream with pointed ends up.

Coconut Snowballs in white and dark chocolate varieties can be made ahead and served whenever Frosty comes to town.

Coconut Snowballs With Peppermint Ice Cream

Prep: 10 min. / Cook: 25 min.

Dark Chocolate:

- ¾ cup sweetened condensed milk**
- 1 oz. unsweetened chocolate**
- 2 cups sweetened shredded coconut**

White Chocolate:

- 8 oz. white chocolate**
- 2 cups sweetened shredded coconut**
- 1 carton Dreyer's/Edy's Slow Churned Peppermint Ice Cream**
- Chocolate or hot fudge sauce, chopped roasted peanuts, crushed candy canes or peppermint candies, as needed**

To make Dark Chocolate Snowballs, heat oven to 350° F. In saucepan over low heat,



Crunchy and creamy, these cool mint snowballs are a terrific treat.

cook milk and chocolate, stirring occasionally, about 10 minutes or until thick. Stir in coconut. On ungreased baking sheet, make four mounds of coconut mixture with 1-cup ice cream scoop. With back of large spoon, make a depression in center of each mound to form a "nest." Bake about 20 minutes or until set. Cool on baking sheet; remove carefully with spatula.

To make White Chocolate Snowballs, heat oven to 350° F. In nonmetal bowl, heat chocolate in microwave about 1 minute or until melted. Stir in coconut. On ungreased baking sheet, make four mounds of coconut mixture with 1-cup ice cream scoop. With back of large spoon, make a depression in center of each mound to form a "nest." Bake about 10 minutes or until set. Cool on baking sheet; remove carefully with spatula.

To serve, place a scoop of ice cream in center of each nest. Drizzle with chocolate sauce and sprinkle with peanuts or crushed candy canes. Makes 8 servings.

For more cool, delicious peppermint ice cream recipe ideas, visit www.icecream.com.