

Have A Holiday Dessert Party With A Peppermint Twist

(NAPSA)—An easy way to entertain during the holidays is to have a dessert party. It's great for the host because the time needed to make and serve dessert and beverages is much less than when a whole meal is planned. And guests almost always have time to make one last stop for something sweet, no matter what else is happening on a particular evening.

Here are a few hints to make your dessert party a little sweeter:

- **Think red, white and pink** instead of the usual red and green when coming up with decorations and recipes to serve family and friends. Tuck candy canes of various sizes in centerpieces and vases for an unexpected bit of fun.

- **Save time and trouble** for yourself by preparing the desserts ahead of time. That way, you too can enjoy the party and spend time with your guests.

- **Serve the perfect holiday pair**—frosty peppermint just tastes like the holidays and creamy chocolate is always popular. Combining the two can be even more delightful when you put out a pair of decadent desserts such as these made with Dreyer's or Edy's Slow Churned Peppermint Light Ice Cream. With half the fat and one-third fewer calories than regular ice cream, no one has to leave feeling like a bowl full of jelly.

Upside-Down Peppermint Ice Cream Cake

- 1 box chocolate cake mix
- ½ can chocolate frosting
- 1 container Dreyer's/Edy's Slow Churned Peppermint Light Ice Cream
- Peppermint candies or candy canes

Make two 9-inch cakes according to the package directions; cool completely. Remove from pan and cut the



Peppermint ice cream takes the cake in this delicious dessert.

rounded top off one of the cakes to make one even layer. Wrap and freeze the second cake for later use. Soften ice cream at room temperature for 5–10 minutes. Wash pans and dry completely. Line them with plastic wrap or parchment. Carefully spread the ice cream in the pan using the entire container. Freeze for one hour or until very firm. Remove from freezer and spread the frosting over the ice cream and put the trimmed cake over the frosting. Cover tightly and freeze overnight. To serve, let frozen cake sit at room temperature for about 5 minutes. Unwrap and invert cake onto serving dish. Remove plastic wrap or parchment from the ice cream. Sprinkle crumbled pieces of peppermint candies over top of cake. Serve slices with whipped cream and garnish with candy canes, if desired.

Peppermint Ice Cream Lollipops

- 1 container Dreyer's/Edy's Slow Churned Peppermint Light Ice Cream
- Lollipop sticks
- 4 oz bittersweet chocolate or chocolate chips



Ice cream lollipops can please guests of any age.

- 4 oz white chocolate or white chocolate chips
- 2 tablespoons vegetable shortening
- Holiday sprinkles and candies

Place a plate or other flat surface lined with parchment paper in the freezer for 15 minutes. Make round scoops of ice cream and place on parchment. Put a lollipop stick in each scoop of ice cream and freeze for 1 hour or up to 24 hours. When you are ready to dip the lollipops, melt chocolate and 1 tablespoon shortening in a bowl in the microwave. Use 20-second intervals until smooth. (Should take 40–60 seconds and no longer. Do not scorch the chocolate.) Let sit while repeating the process to melt the white chocolate and 1 tablespoon of shortening in the microwave until smooth. Place different sprinkles in separate small bowls. Dip each lollipop halfway into the chocolate and dip into sprinkles. Immediately put back into freezer to set. Repeat with remaining ice cream. Freeze completely before serving.

For more holiday ice cream dessert ideas and recipes, visit www.icecream.com.