

HOLIDAY HINTS

Making Holiday Time Even More Fun

(NAPSA)—For most parents, the holiday season means school's out and you're on. Winter vacation can be a great time to find entertaining, even educational things for your kids to do. Here are a few ideas to consider that won't interfere with the festivities:

- **Book Club.** Even if your kids aren't close in age, pick a topic everyone can read about. Have your children discuss what their stories had in common, what they liked or didn't and the characters.

- **Make Movies.** Put your video camera to good use. Have your kids work together on a script and act it out or let them lip-synch their favorite songs and make a music video. The whole family can enjoy watching these for years to come.

- **Arts and Crafts.** Stock up on construction paper, glue, glitter, paint, Popsicle sticks and pipe cleaners and plan a craft time.

- **Cook Together.** Whip up this chocolaty treat:

Black & White Ice Cream Brownie *Makes 9 servings*

**Aluminum foil and
parchment paper**
Your favorite brownie
recipe, or 1 box (18.4
ounces) brownie mix
3 cups *Dreyer's/Edy's*[®]
Vanilla Ice Cream
3 cups *Dreyer's/Edy's*
Chocolate Ice Cream
Dulce de leche caramel
(optional)

Line 13x9-inch baking pan with aluminum foil, making sure to leave overhang on sides. Prepare brownie batter according to package; pour into prepared pan. Bake



Black & White Ice Cream Brownies are a refreshing treat during the holiday season or at any time.

according to package directions. Cool completely in pan on wire rack. Carefully lift brownies from pan using foil overhang for handles. Using bottom of 9-inch loaf pan as guide, cut brownie into three rectangles. Line 9-inch loaf pan with parchment paper (cut strips to fit in both width and length, allowing a little overhang). Place one brownie rectangle into the bottom of the prepared pan. Top with vanilla ice cream, smoothing down top. Top with one more brownie rectangle. Top with chocolate ice cream, smoothing down top. Top with remaining brownie rectangle, pressing down lightly. Fold parchment overhang over top layer, cover tightly with foil, freeze overnight. To serve, lift from pan using parchment overhang. Slice into 1-inch pieces. Drizzle with dulce de leche, if desired. Store tightly covered in plastic wrap and then foil and freeze for up to 1 month.

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For other recipes and family fun ideas, go to www.dreyers.com or www.edys.com.