

The Latest Scoop On Fanciful Ice Cream Desserts

(NAPSA)—In many parts of the country, ice cream is synonymous with summer. It evokes memories of childhood and halcyon times of running through sprinklers, bare feet in the grass and watching sunsets. In many ways, ice cream lets you be a kid again.

To celebrate the kid in all of us, Blue Bunny offers two great ice cream recipes that prove there are more ways to enjoy ice cream than simply eating it out of a bowl.

Turtle Sundae is a great project for kids and parents to prepare together—a creative, fanciful way for kids to be “ice cream chefs.” Coconut Toffee Freeze is a cool and sophisticated conclusion for light summer dinners.

These recipes and others are available in the *Blue Bunny Ice Cream Recipe Book*. To request a copy, call (800) 942-3800 or go to www.bluebunny.com.

COCONUT TOFFEE FREEZE

- 1 cup flaked coconut
- 2 cups reduced-fat buttery round cracker crumbs (about 57 crackers)
- ¼ cup butter, melted
- ¼ cup unsweetened applesauce
- 3 cups low-fat milk
- 2 packages (4-serving size) instant coconut or vanilla pudding mix
- 1 quart Blue Bunny Fat Free No Sugar Added Caramel Toffee Crunch Ice Cream, softened
- 1 container (12 oz.) frozen lite whipped topping, thawed, divided
- ¼ cup chocolate covered toffee bits

Place the coconut in a 13 x 9 x 2-inch baking pan. Bake at 350°F for 10-12 minutes or until golden; stirring often. Transfer to a medium bowl. Add cracker crumbs, butter and applesauce to coconut; mix well. Press into previously used baking pan. Bake mixture at 350°F for 11-13 minutes or until edges begin to brown. Cool.

In a large bowl, whisk

together milk and pudding mix for 2 minutes. Add ice cream and half of the whipped topping. Whisk, breaking up the ice cream, until blended. Pour into crust. Freeze at least 2 hours. Spread with remaining whipped topping and sprinkle with toffee bits.

Remove from freezer 10 minutes before serving. Cut into rectangles to serve. Freeze any leftovers.

Makes 15 servings.



TURTLE SUNDAE

- 4 (3½-inch) waffle bowls
- 5 cups Blue Bunny Premium Homemade Turtle Sundae Ice Cream
- 16 chocolate Turtle candies
- Assorted candies, for facial features
- 1 package (1.5 oz.) chocolate-covered crisp wafer stick candy

Form 4 scoops of ice cream and set aside.

Fill each waffle bowl with remaining ice cream. Place each, ice cream side down, on an individual dessert plate.

Place each of the 4 ice cream scoops (that were set aside) against each waffle bowl to form the turtle's head.

Arrange 4 Turtle candies, partially covered under the bottom of each waffle bowl, to form the turtle's legs. Press assorted candy pieces into the ice cream scoops to form the turtle's eyes and mouth. Place one chocolate wafer stick partially under the waffle bowl to form the turtle's tail. Serve immediately.

Makes 4 servings.