

Try some homemade recipes for National Ice Cream Day

LANCASTER — Ice cream ranks high on almost everyone's list of favorite desserts and snacks. The cold, creamy concoction comes in so many flavors it's hard not to find at least one that suits your taste.

If you are an average American you ate 23 quarts of ice cream last year. And, much of that ice cream was produced right here in Pennsylvania, the number one ice cream producer in the United States.

Tomorrow, July 15, the nation will celebrate National Ice Cream day. Join in the celebration by churning some homemade ice cream and topping it with assorted sauces, fruits, nuts, whipped cream and a cherry. Below are a few recipes to get you started.



Ice cream rolled in walnuts and topped with hot fudge sauce is a special treat to savor anytime.

WATERMELON BOMBE

1 quart mint chip OR pistachio ice cream, softened
 1½ pints vanilla ice cream, softened
 1 quart strawberry ice cream, softened
 2 tablespoons semi-sweet chocolate morsels

Chill a 2½-quart casserole or mixing bowl in freezer at least 30 minutes. Using a broad, flat ice cream spade or spoon, line bottom and sides of mold with mint chip ice cream. Work quickly; do not let ice cream melt. Freeze until firm. Layer vanilla ice cream over mint chip. Freeze until firm. Mix chocolate morsels through strawberry ice cream. Pack into center of mold. Cover with foil. Freeze several hours or overnight. To unmold, quickly dip mold in cold water. Run a metal spatula around edge of mold. Invert onto chilled serving dish. Return to freezer about 1 hour before cutting and serving.

CHOCOLATE ICE CREAM COOKIEWICHES

Cookies:
 ¾ cup (1½ sticks) butter
 1 cup sugar
 1 egg
 1 teaspoon vanilla extract
 2¼ cups all-purpose flour
 ½ teaspoon EACH: baking soda, salt
 ½ cup milk
 2 squares (2 ounces) unsweetened chocolate, melted and cooled
 Filling:
 3 pints vanilla ice cream, softened
 Chocolate-flavored sprinkles

Preheat oven to 350°F. For cookies, cream butter and sugar in large mixing bowl until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda and salt. Add to creamed mixture alternately with milk. Begin and end with dry ingredients. Blend in chocolate. Place 2 scant tablespoons for each cookie on unbuttered cookie sheets. Bake 18-20 minutes, or until wooden pick inserted in center comes out clean. Remove to wire rack to cool. Wrap in aluminum foil and freeze 3 to 4 hours.

To assemble, spoon ice cream onto flat side of half of the cookies. Cover each with another cookie, flat side facing ice cream; press firmly together. Roll in chocolate sprinkles. Wrap individually in aluminum foil. Freeze several hours. (Will keep up to 2 weeks in freezer.) Let stand at room temperature 10-15 minutes before serving.

HOT FUDGE SAUCE

3 1-ounce squares unsweetened chocolate
 ¼ cup (½ stick) butter
 2 cups confectioners sugar
 Dash salt
 ¾ cup evaporated milk
 ½ teaspoon vanilla extract
 Combine chocolate, butter, sugar, salt and evaporated milk in a saucepan. Cook over medium heat, stirring constantly, until mixture boils and chocolate melts. Reduce heat to low and continue to

cook, stirring occasionally, for 5 minutes. Cool to lukewarm; add vanilla. Store in refrigerator. To serve, heat over low heat, stirring occasionally, until smooth and hot. Spoon over ice cream balls.

HONEY VANILLA ICE CREAM

2 eggs
 ¾ cup honey
 1½ cups milk
 1 tablespoon vanilla extract
 1½ cups whipping cream
 Beat eggs until foamy in a large mixing bowl. Gradually add honey, beat at low speed until well blended. Gradually blend in milk and vanilla. Chill at least 30 minutes. Whip cream until it forms soft peaks; fold into chilled mixture. Churn-freeze, using slightly greater portion of salt to ice than for other ice creams. After freezing, transfer ice cream to a plastic freezer container. Ripen in freezer at least 3 hours before serving.

ROCKY ROAD ICE CREAM

1½ cups sugar
 4 teaspoons cornstarch
 ¼ teaspoon salt
 3 cups milk
 3 1-ounce squares unsweetened chocolate
 2 eggs, beaten
 1½ cups whipping cream
 1 cup miniature marshmallows
 ⅔ cup toasted broken pecans
 Combine sugar, cornstarch and salt in a 2-quart heavy saucepan. Gradually stir in milk. Add chocolate. Cook over medium heat, stirring constantly, until thickened. Boil and stir 2 minutes. (Chocolate does not completely dissolve; the mixture looks very speckled. This does not affect the finished product.) Stir a small amount of hot mixture into eggs. Return all to saucepan. Cook over low heat 1 minute, stirring constantly. (Do not boil.) Place in large mixing bowl. Beat on medium speed of mixer until mixture becomes smooth and all the chocolate is dissolved. Stir in whipping cream. Chill. Churn-freeze. After freezing, transfer ice cream to a plastic freezer container. Stir in marshmallows and nuts. Ripen in freezer at least 3 hours before serving.

RASPBERRY SAUCE

1 10-ounce package frozen raspberries, thawed
 1 tablespoon cornstarch
 Dash salt
 2 teaspoons fresh lemon juice
 Drain raspberries, reserving liquid. Add water to make 1 cup. Combine raspberry liquid, cornstarch and salt in a small saucepan. Heat to boiling, stirring frequently, until thickened. Cook 2 additional minutes, stirring occasionally. Stir in lemon juice, then carefully stir in raspberries; cool and chill.

PEACH BUTTERMILK ICE CREAM

1 envelope unflavored gelatin
 ⅔ cup sugar
 1½ cups buttermilk
 1 egg, beaten
 3 cups whipping cream
 2 teaspoons vanilla extract
 ¼ teaspoon salt
 1½ cups pitted peeled mashed fresh peaches
 3 tablespoons sugar
 Combine gelatin, sugar and buttermilk in 2-quart heavy saucepan. Cook over low heat, stirring occasionally, until gelatin is dissolved. Stir a small amount of hot mixture into egg. Return all to saucepan. Cook over low heat, stirring constantly, 1 minute. Stir in cream, vanilla and salt. Combine mashed peaches and sugar; stir into cooked mixture. Chill.

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