

The “ Ice Cream ” Cookbook

78 Recipes

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Cake and Ice Cream Cake

Ingredients

1 (10 inch) angel food cake
1/2 gallon strawberry ice cream

Directions

Take ice cream out of freezer to soften. It should be easy to spread and not melted.

Rip the angel food cake into chunks (about 2 inches). Place a layer of cake on the bottom of one 9 or 10 inch tube pan. Spread a layer of the softened ice cream on top. Repeat layers until cake and ice cream are gone.

Put cake in freezer for at least 2 to 3 hours. When ready to serve remove cake from freezer and place cake onto a serving dish, removing pan.

Lemonade Ice Cream Sandwiches

Ingredients

1 1/2 cups reduced-fat vanilla ice cream, softened
1 3/4 teaspoons sugar-free lemonade soft drink mix
2 tablespoons water
1/2 cup reduced-fat whipped topping
16 graham cracker squares

Directions

Place the ice cream in a bowl. Dissolve lemonade mix in water; stir into ice cream. Fold in whipped topping. Freeze for 20 minutes or until mixture reaches desired consistency. Spread about 3 tablespoonfuls onto eight graham cracker squares; top with remaining crackers. Wrap individually in foil or plastic wrap. Freeze for at least 1 hour.

Festive Mini Ice Cream Cakes

Ingredients

CriscoB® Original No-Stick
Cooking Spray
2/3 cup Smucker'sB® Hot Fudge
Spoonable Ice Cream Topping
1/2 cup coarsely crushed
chocolate wafer cookie crumbs
1/4 cup chopped peanuts
(optional)
1 (1.5 quart) container vanilla ice
cream
2 (7.25 ounce) jars Smucker'sB®
Magic ShellB® Vanilla Cupcake
Flavor Topping
1 (13.5 ounce) container
PillsburyB® Easy FrostB,,ŷ Vanilla
Dream Flavor No Fuss Frosting

Directions

Coat inside of four 9-ounce clear plastic drink cups with no-stick cooking spray. Line each cup with a sheet of plastic wrap, allowing ends of plastic wrap to hang over edges of cups about 3 inches.

Mix fudge topping, cookie crumbs and peanuts in small bowl just until combined. Scoop ice cream into large mixing bowl. Let stand 10 minutes or until softened. Blend at low speed of electric mixer until smooth and creamy.

Spoon about 1/2 cup softened ice cream into each drink cup. Using the back of a spoon, make a well in the center of ice cream and spread to thoroughly coat sides and bottoms of cups. Working quickly, spoon fudge mixture into center of each cup. Divide remaining ice cream over top of each cup. Spread carefully to cover fudge mixture. Lift edges of plastic wrap to cover tops. Pat gently to pack mixture into cups. Freeze at least 2 hours or until firm.

Unwrap ice cream cakes, one at a time, and invert onto cooling rack placed over plate. Slowly drizzle with Magic Shell to coat, using back of spoon to help spread over entire surface. (Excess Magic Shell that drips onto plate may be spooned onto cakes as necessary.) Transfer to a freezer-safe serving plate. Decorate with frosting as desired. Keep frozen until ready to serve.

Spectacular Ice Cream Pie

Ingredients

1 cup graham cracker crumbs
1/2 cup finely chopped walnuts
1/3 cup butter or margarine,
melted
1 pint coffee ice cream or flavor of
your choice, softened
1 pint vanilla ice cream, or flavor
of your choice, softened
Sauce:
3 tablespoons butter or margarine
1 cup packed brown sugar
1/2 cup half-and-half cream
1 cup finely chopped walnuts
1 teaspoon vanilla extract

Directions

In a bowl, combine the cracker crumbs, walnuts and butter; press onto the bottom and up the sides of a grease 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes. Cool completely. Spread coffee ice cream over crust. Freeze for 2 hours or until firm. Repeat with vanilla ice cream. Remove pie from the freezer 15 minutes before serving. For sauce, combine butter and brown sugar in a saucepan; cook and stir over low heat for 5-6 minutes. Remove from the heat; slowly stir in cream. Cook and stir 1 minutes longer. Remove from the heat; stir in walnuts and vanilla. Serve warm over slices of pie.

Southern Comfort Ice Cream Pie

Ingredients

2 cups graham cracker crumbs
1/4 cup finely chopped peanuts
1/4 cup white sugar
6 tablespoons melted butter

3/4 cup coarsely chopped cashews
1/4 cup coarsely chopped peanuts
6 cups vanilla ice cream, softened
2/3 cup creamy peanut butter
2/3 cup hot fudge topping
1/4 cup chocolate shell topping

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a medium bowl, mix graham cracker crumbs, 1/4 cup finely chopped peanuts, sugar and melted butter until well blended . Press mixture into a 9 inch pie plate. Bake in preheated oven for 8 to 10 minutes, or until lightly browned. Allow to cool completely.

Combine chopped cashews and 1/4 cup coarsely chopped peanuts; set aside. In a large bowl, mix ice cream with peanut butter; set aside.

Spread half of hot fudge topping in bottom of crust. sprinkle with 1/3 of nut mixture. Spread half of ice cream in an even layer. Repeat layers. Drizzle with shell topping and sprinkle with remaining nuts. Freeze for at least 5 hours before serving.

Chocolate Chip Cookie Ice Cream Cake

Ingredients

1 (18 ounce) package small chocolate chip cookies
1/4 cup margarine, melted
1 cup hot fudge topping
2 quarts vanilla ice cream
1 cup whipped cream
12 cherries

Directions

Crush half the cookies (about 20) to make crumbs. Combine crumbs with melted margarine and press into the bottom of a 9-inch springform pan or pie plate. Stand remaining cookies around edge of pan. Spread 3/4 cup fudge topping over crust. Freeze 15 minutes.

Meanwhile, soften 1 quart of ice cream in microwave or on countertop. After crust has chilled, spread softened ice cream over fudge layer. Freeze 30 minutes.

Scoop remaining quart of ice cream into balls and arrange over spread ice cream layer. Freeze until firm, 4 hours or overnight. To serve, garnish with remainder of fudge topping, whipped cream and cherries.

Peanut Butter Ice Cream Topping

Ingredients

1 cup white sugar
1/2 cup water
1/2 cup peanut butter

Directions

Mix together the white sugar and water in a small saucepan over high heat and bring to a boil; boil for one minute. Remove from heat and stir in the peanut butter until melted well blended. Pour the warm sauce over ice cream to serve.

Vanilla Ice Cream VIII

Ingredients

8 cups milk
2 cups white sugar
1 tablespoon vanilla extract

Directions

Combine milk, sugar and vanilla in freezer canister of ice cream maker. Freeze according to manufacturer's instructions.

Crispy Rice Caramel Ice Cream Dessert

Ingredients

1 cup butter
1 cup brown sugar
5 cups crispy rice cereal
1/2 gallon praline caramel ice cream, softened
1 (12 ounce) jar caramel ice cream topping

Directions

In a large saucepan over medium heat, combine butter and sugar. Stir in rice cereal, 1 cup at a time; remove from heat.

Press 1/2 of crispy mixture in the bottom of a 9x13 inch pan. Slice off sections of ice cream, and spread entire half gallon in an even layer over crispy mixture. Top with remaining crispy mixture. Drizzle caramel topping over dessert. Freeze for at least 1 hour.

Snow Ice Cream I

Ingredients

1 (12 fluid ounce) can evaporated milk
2 eggs, beaten
1 1/2 teaspoons vanilla extract
3/4 cup white sugar
1 gallon snow

Directions

In a large bowl, combine evaporated milk, eggs, vanilla and sugar until smooth. Gradually stir in snow until mixture reaches desired consistency. Eat at once.

Snow Ice Cream II

Ingredients

1 gallon snow
1 cup white sugar
1 tablespoon vanilla extract
2 cups milk

Directions

When it starts to snow, place a large, clean bowl outside to collect the flakes. When full, stir in sugar and vanilla to taste, then stir in just enough milk for the desired consistency. Serve at once.

Tip Top Toffee Ice Cream Pie

Ingredients

5 cups sliced almonds
21 chocolate sandwich cookies
with creme filling
1 cup all-purpose flour
1/2 cup butter, melted
1 1/3 cups butter
1 1/2 cups white sugar
1/3 cup cold water
1 tablespoon fresh lemon juice
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
3 (1 ounce) squares semi-sweet
chocolate
1 quart chocolate ice cream,
softened

Directions

Preheat the oven to 350 degrees F (175 degrees C). Scatter the almonds in a jelly roll pan, and toast until golden, about 10 minutes. Set almonds aside, but leave the oven on.

In a food processor, grind the cookies until they are coarse crumbs. Transfer crumbs to a bowl, and stir in the flour. Stir in the 1/2 cup melted butter, and toss to moisten. Butter the bottom of a springform pan, leaving the sides unbuttered. Press the mixture onto the bottom of the pan. Bake until set, about 12 to 15 minutes. Transfer to a rack to cool. When crust has cooled, place it in the freezer for at least 30 minutes.

In a large saucepan, combine the 1 1/3 cups butter, sugar, water, lemon juice, and salt. Bring to a boil, stirring to dissolve the sugar. Cook uncovered, without stirring, over medium heat until it caramelizes, about 8 minutes. Remove the caramel from the heat, and stir in the vanilla, almond extract, and 3 cups of the almonds. Pour the mixture into a buttered 9 x 13 inch pan, and set aside to cool.

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Spread melted chocolate over the cooled toffee. Immediately sprinkle with 1 cup almonds. Freeze for 1 hour, or until firm. Turn the toffee out onto a work surface, and break it into 1/2 inch pieces.

Let the ice cream soften very slightly in a large bowl. Stir briefly, just until malleable. Fold in the toffee. With a large rubber spatula, spread the ice cream into the crust. Top with the remaining almonds. Place the pie in the freezer. When it has firmed up slightly, cover the top with plastic. Freeze until firm, about 6 hours. Place the pie in the refrigerator to soften about 20 minutes before serving. Run the tip of a knife around the sides of the pie to loosen. Carefully remove the spring form pan. Cut into wedges with a knife dipped in hot water.

Peanut Butter Ice Cream Pie I

Ingredients

9 graham crackers, crushed
3/4 cup salted peanuts, finely
chopped
1/4 cup white sugar
1/4 cup butter, melted
1 quart vanilla ice cream, softened
1/2 cup crunchy peanut butter
1/4 cup chopped salted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, mix together crushed graham crackers, 3/4 cup finely chopped peanuts, and sugar. Stir in melted butter or margarine. Press mixture into a 9 inch pie plate.

Bake crust in preheated oven for 8 minutes. Chill.

In a medium mixing bowl, mix ice cream and peanut butter together on medium-low speed until combined. Pour mixture into chilled crust. Sprinkle with 1/4 cup chopped peanuts. Freeze for at least 6 hours. Remove from freezer 10 minutes before serving.

Vanilla Ice Cream VI

Ingredients

4 eggs
2 1/2 cups white sugar
1/2 teaspoon salt
6 cups milk
3 cups evaporated milk
2 tablespoons vanilla extract
1 cup water

Directions

Beat eggs until foamy. Whisk in sugar until thickened. Gradually whisk in salt, 6 cups milk, evaporated milk, vanilla and water. Pour into freezer canister of ice cream maker. Fill to fill line with remaining milk if necessary. Freeze according to manufacturers' directions.

Fresh Fruit Ice Cream in a Baggie

Ingredients

1 cup half-and-half cream
2 tablespoons white sugar
1 teaspoon vanilla extract
1/4 cup chopped fresh strawberries
4 cups ice cubes
1/4 cup kosher salt

Directions

Combine the half and half, sugar, vanilla, and strawberries in a quart size resealable plastic bag. Press the air out of the bag, seal, and shake bag to combine contents. Place the bag into a gallon sized zip top bag. Add the ice to the gallon bag, press the air out, and seal bag.

Wrap bags in a hand towel. Shake continuously, until the contents of the small bag thickens into soft-serve ice cream, 5 to 10 minutes.

Rinse the small bag quickly under cold water to wash off salt. Lay the ice cream filled baggie on a flat surface. Use a wooden spoon handle to push the ice cream down to the bottom corner of the baggie. Snip off the corner, and squeeze ice cream into a bowl.

Cookie Dough for Ice Cream (Eggless)

Ingredients

1/2 cup all-purpose flour
2 1/2 tablespoons brown sugar
3 tablespoons white sugar
2 tablespoons butter, softened
1/8 teaspoon vanilla extract
2 tablespoons water

Directions

In a medium bowl, mix together the brown sugar, white sugar, and butter until smooth. Stir in vanilla and water. Mix in the flour until well blended. Shape into a loaf or log, and freeze for 1 to 2 hours.

Cut into small chunks, and mix into softened ice cream. Freeze for 15 minutes or until firm before serving.

Coffee Liqueur Ice Cream Pie

Ingredients

1 1/8 cups chocolate wafer cookies, crushed
1/2 cup unsalted butter, melted
6 tablespoons coffee-flavored liqueur
1 teaspoon instant espresso coffee powder
3 ounces semisweet chocolate, chopped
1 tablespoon unsalted butter
1 pint vanilla ice cream, softened
2 tablespoons coffee-flavored liqueur
1 pint chocolate ice cream, softened
2 tablespoons coffee-flavored liqueur
3/4 cup whipped cream, beaten stiff

Directions

Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, stir together the cookie crumbs and melted butter. Press mixture evenly onto bottom and sides of a 9 inch pie pan. Bake crust in oven for 10 minutes. Remove from oven and cool completely.

In a small saucepan, heat 6 tablespoons of liqueur and espresso powder over low heat. Heat until warm and powder is dissolved. Stir in chocolate and 1 tablespoon of butter until mixture is melted and smooth. Allow to cool completely.

Place vanilla ice cream into mixing bowl with 2 tablespoons of coffee liqueur. Using an electric mixer, blend together on low speed. Spread over bottom of cooled crust and freeze until firm. Then spread cooled chocolate mixture over frozen ice cream. Freeze pie until firm.

Blend together chocolate ice cream and 2 tablespoons liqueur. Spread chocolate ice cream mixture over frozen chocolate sauce in pie. Freeze until firm. Serve pie with a decorative piped border of whipped cream around the inside edge of the pie.

Tropical Ice Cream Sandwiches

Ingredients

16 slices pound cake
1 (16 ounce) container mango sorbet, softened
1/2 cup granular no-calorie sucralose sweetener (e.g., Splenda ®)
1 lime, juiced
1 (10 ounce) can coconut milk
1 pint blueberries
1 mango, cubed
1 pint strawberries, hulled and quartered
2 fresh peaches, sliced
sweetened whipped cream
8 sprigs fresh mint for garnish

Directions

Make 8 sandwiches, using 2 slices of pound cake and 1/4 cup softened mango sorbet each. Wrap each sandwich tightly with plastic wrap, and freeze for 2 hours.

Dissolve sweetener in lime juice and coconut milk; toss with blueberries, mango, strawberries, and peach slices.

To serve, unwrap the sandwiches and place each onto a dessert plate. Top with a mound of fruit and garnish with whipped cream and a mint sprig.

Vanilla Ice Cream X

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
1 (12 fluid ounce) can evaporated
milk
1/2 (14 ounce) can sweetened
condensed milk
1 1/2 teaspoons vanilla extract

Directions

Beat whipped topping with evaporated and condensed milks and vanilla in a large bowl until smooth. Pour into a round or rectangular container, seal tightly, and place in freezer for 24 hours.

Cranberry Ice Cream Swirl Cake

Ingredients

24 chocolate wafers
1/4 cup unsalted butter, melted
1 1/2 cups cranberries
1/2 cup light corn syrup
1/3 cup white sugar
1/3 cup water
3 cups vanilla ice cream, softened
1/2 cup shelled pistachio nuts
1 tablespoon unsalted butter
1/4 teaspoon salt
1 cup heavy cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract

Directions

In a food processor or blender, process wafers until finely ground. Stir ground wafers together with 1/4 cup melted butter and press into the bottom and partway up the sides of an 8-inch springform pan. Freeze 30 minutes.

Meanwhile, in a covered saucepan over medium heat, simmer cranberries, corn syrup, sugar and water for 10 minutes. Transfer mixture to a blender or food processor and puree until smooth. Place in a bowl and chill until cold.

Spread half the softened ice cream over the frozen crust. Drizzle all but 1/3 cup of the cold cranberry mixture over the ice cream. Top with remaining ice cream. Draw a knife through the layers to marble. Freeze 30 minutes, or until firm.

Spread remaining 1/3 cup cranberry mixture over top of frozen dessert and freeze 15 minutes more.

Meanwhile, chop pistachios finely and place in a small skillet over medium heat with 1 tablespoon butter and salt. Cook, stirring, 1 minute, until fragrant. Set aside to cool.

In a chilled bowl, whip cream until soft peaks form. Beat in confectioners' sugar and vanilla and whip until stiff peaks form. Fold in cooled pistachios and spread cream over chilled cake. Freeze 30 minutes, then cover tightly with plastic wrap and foil and freeze 4 hours.

To unmold, wrap a hot, dampened towel around the sides of the pan for 1 to 2 minutes. Then remove the sides of the pan.

Mocha Ice Cream Pie

Ingredients

3 cups butter pecan ice cream, softened
1/3 cup strong brewed coffee, cooled
1 (3 ounce) package cream cheese, softened
1/2 cup chocolate syrup
1 tablespoon sugar
1 cup whipped topping
1 (9 inch) graham cracker crust
1 (1.4 ounce) bar Heath candy bars, crushed

Directions

In a large mixing bowl, beat the ice cream and coffee until blended; set aside. In a small mixing bowl, beat the cream cheese, chocolate syrup and sugar. Fold in whipped topping. Remove 1/4 cup; cover and refrigerate. Add remaining chocolate mixture to ice cream mixture. Pour into crust; freeze until firm.

Pour reserved chocolate mixture over the top; swirl gently. Cover and freeze for up to 2 months. Just before serving, sprinkle with crushed candy bar.

Azuki Ice Cream (Japanese Red Beans Ice Cream)

Ingredients

1 cup dry adzuki beans
1/3 cup white sugar
2 teaspoons lemon juice
3 1/2 cups water

1 cup milk
1 cup heavy cream
4 egg yolks
2/3 cup white sugar
1 teaspoon vanilla extract

Directions

In a saucepan, combine the azuki beans, 1/3 cup of sugar, lemon juice and water. Bring to a boil, and boil uncovered for 3 minutes. Reduce the heat to low, and simmer for 2 1/2 to 3 hours, or until the beans are very tender. When done, the beans and liquid should amount to 3 cups. If not, add more water to compensate.

Strain the bean mixture through a sieve - I use a wooden paddle for this, and discard the bean skins. Refrigerate for about 2 hours, or until cold.

In a saucepan, combine the milk and cream. Bring to a boil over medium heat. While you wait for that to boil, whisk together the egg yolks and 2/3 cup of sugar in a medium bowl. When the cream and milk come to a boil, ladle about 1/4 cup of the hot liquid into the bowl with the egg yolks, and whisk until smooth. Pour the yolk mixture into the pan with the cream, and cook over low heat until thick enough to coat the back of a metal spoon. This should take about 5 minutes. Do not cook too long, or you will get lumps. Remove from the heat, and stir in the vanilla. Refrigerate until cold.

Once both of the mixtures are cold, stir them together. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.

Chuck's Come On Ice Cream (or Night of the Red

Ingredients

MEAT SEASONING

- 2 teaspoons ground sage
- 1 teaspoon dried thyme
- 1 teaspoon dried basil leaves
- 1 teaspoon dried marjoram
- 2 teaspoons ground cumin
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 teaspoons cayenne pepper

CHILI

- 3 pounds beef sirloin
- 3 pounds pork sirloin
- 2 (14.5 ounce) cans whole peeled tomatoes, chopped
- 2 (15 ounce) cans tomato sauce
- 1 (16 ounce) jar salsa
- 2 teaspoons chili powder
- 1 tablespoon bacon grease
- fresh jalapeno peppers, seeded and chopped
- 3 onions, chopped
- 7 cloves garlic, crushed
- salt to taste
- 2 scoops ice cream, any flavor

Directions

To Marinate: The day before preparing the chili, in a large bowl mix together the sage, thyme, basil, marjoram, cumin, chili powder, garlic powder, salt, black pepper and cayenne pepper. Cut beef and pork into 1/2 inch cubes and add to bowl. Mix meat and seasoning together, cover bowl and refrigerate overnight.

To Make Chili: Begin to heat tomatoes, tomato sauce, salsa and 2 teaspoons chili powder in a large pot over medium low heat. Meanwhile, heat bacon grease in a large skillet over medium heat. Add jalapeno peppers and saute until soft, 1 to 2 minutes, then add them to large pot.

In same skillet fry beef and pork with onion and garlic, in small batches, about 15 to 20 minutes each. As each batch is done add to large pot.

When all ingredients are in the large pot, season with salt to taste. Bring to a boil. Cover, reduce heat to medium low and simmer for about 3 hours.

After eating chili, eat ice cream and say "Come on, ice cream!"

Vanilla Ice Cream I

Ingredients

1 cup white sugar
1 cup milk
2 eggs
2 cups heavy cream
1 1/2 teaspoons vanilla extract
1 tablespoon fresh lemon juice

Directions

In medium saucepan over low heat, stir together sugar, milk and eggs. Cook, stirring continuously, until mixture thickens enough to coat the back of a metal spoon, 10 to 20 minutes. Remove from heat and let cool.

In a medium bowl, whip cream with electric mixer until soft peaks form. Beat in vanilla and lemon juice, and whip until stiff peaks form. Fold whipped cream into cooled custard. Chill in refrigerator 8 hours or overnight.

Stir chilled mixture to recombine, and freeze in ice cream maker according to manufacturer's instructions.

Easy Ice Cream Sammies

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 quart mint chocolate chip ice
cream, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

Mix cake mix according to package directions, omitting the eggs. Drop by large spoonfuls onto cookie sheet, mixture should be about the consistency of brownie batter.

Bake 15 minutes in the preheated oven, or until cookies spring back when touched lightly in center. Cool completely.

To assemble, put a scoop of softened ice cream in the center of a cookie. Top with a similarly-sized cookie, wrap in plastic wrap, and gently press down to flatten out ice cream scoop. Freeze until serving.

Peanut Butter Ice Cream Pie II

Ingredients

1 quart chocolate ice cream,
softened
1/2 (16 ounce) jar crunchy peanut
butter
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl, mix ice cream and peanut butter together. Pour into pie crust and freeze until ice cream is firm. Serve and enjoy!

Vanilla Ice Cream V

Ingredients

2 quarts half-and-half cream
1/2 pint heavy cream
1 1/2 cups white sugar
4 teaspoons vanilla extract
1 pinch salt

Directions

Combine half-and-half, cream, sugar, vanilla and salt in freezer container of ice cream maker. Freeze according to manufacturer's instructions.

Peppermint Ice Cream Dessert

Ingredients

2 cups graham cracker crumbs
3/4 cup butter or margarine,
softened

3 tablespoons sugar

FILLING:

1 1/2 cups cold milk

2 (3.9 ounce) packages instant
chocolate pudding mix

1 quart peppermint ice cream,
softened

1 (8 ounce) carton frozen whipped
topping, thawed

Directions

In a bowl, combine the cracker crumbs, butter and sugar. Set aside 3/4 cup for topping. Press remaining crumb mixture into an ungreased 13-in. x 9-in. x 2-in. dish. In a bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Stir in ice cream until smooth. Pour over crust. Chill for at least 1 hour.

Spread with whipped topping and sprinkle with reserved crumbs. Cover and refrigerate for 6-8 hours or overnight.

Caramel Pecan Ice Cream Dessert

Ingredients

1 3/4 cups all-purpose flour
1 cup chopped pecans
1 cup packed brown sugar
1 cup quick-cooking oats
1 cup butter, melted
1 1/2 cups caramel ice cream
topping
2 quarts vanilla ice cream,
softened

Directions

In a large bowl, combine flour, pecans, sugar and oats. Add butter; mix well. Spread in a thin layer on a large baking sheet with sides. Bake at 400 degrees F for 15 minutes, stirring occasionally, or until golden. Crumble while warm; cool. Press half of crumb mixture into a 13-in. x 9-in. x 2-in. baking pan. Drizzle with half of caramel sauce; spread with ice cream. Top with remaining caramel sauce and crumbs. Cover and freeze. Remove from freezer 10 minutes before serving.

Mint-Chip Ice Cream Roll

Ingredients

3/4 cup all-purpose flour
1/4 cup baking cocoa
1/4 teaspoon salt
5 eggs, separated
1 cup sugar
1 tablespoon lemon juice
1 tablespoon confectioners' sugar
1 1/2 quarts mint chocolate chip ice cream, softened
CHOCOLATE SAUCE:
1 cup sugar
2 tablespoons baking cocoa
1/4 cup butter, cubed
2 tablespoons water
1 (5 ounce) can evaporated milk

Directions

Line a greased 15-in.x 10-in.x 1-in. baking pan with waxed paper; grease the paper and set aside. Sift together the flour, cocoa and salt; set aside. In a medium bowl, beat the egg whites on medium speed until soft peaks form. Gradually beat in sugar, 2 tablespoons at a time, on high until stiff glossy peaks form.

In another bowl, beat the egg yolks and lemon juice until thick and lemon-colored. Fold in egg whites. Fold in reserved dry ingredients just until blended. Spread batter evenly in prepared pan. Bake at 350 degrees F for 12-15 minutes or until cake springs back when lightly touched in center.

Cool for 5 minutes. Invert cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in the towel jelly-roll style, starting with a long side. Cool completely on a wire rack.

Unroll cake; spread ice cream to within 1/2 in. of edges. Roll up again. Cover and freeze for at least 3 hours before serving.

In a saucepan over medium heat, bring the sugar, cocoa and butter to a boil. Add water; return to a boil. Stir in milk; boil 3 minutes longer. Cool to room temperature. Serve over ice cream roll.

Cinnamon Ice Cream II

Ingredients

3/4 cup heavy cream
2 tablespoons sour cream
6 eggs
2/3 cup sugar
2 cups milk
1 tablespoon ground cinnamon
1 teaspoon vanilla extract

Directions

In a medium bowl, stir together the heavy cream and sour cream. Set aside in a warm place for about an hour to thicken.

In a separate bowl, beat eggs with sugar using an electric mixer until pale. Stir in the milk and cinnamon, and transfer to a saucepan. Bring to a simmer over medium-low heat. Cook, stirring constantly, until thick enough to coat the back of a metal spoon. Stir in the vanilla, and remove from the heat. Set aside to cool.

When the custard has cooled, stir in the sour cream mixture. Freeze in an ice cream maker according to the manufacturer's instructions.

Peanut Ice Cream Pie

Ingredients

1 quart vanilla ice cream, softened
6 peanut butter cups, chopped
1 (9 inch) prepared chocolate
crumb crust
Chocolate syrup

Directions

Place ice cream in a large bowl; fold in peanut butter cups. Spoon into the crust. Cover and freeze overnight or until set. Remove from the freezer 15 minutes before serving. Drizzle with chocolate syrup if desired.

OREOB® and Fudge Ice Cream Cake

Ingredients

1/2 cup hot fudge ice cream
topping, warmed
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
8 OREO Chocolate Sandwich
Cookies, chopped
12 vanilla ice cream sandwiches,
unwrapped

Directions

Pour fudge topping into medium bowl. Add 1 cup of the whipped topping; stir with wire whisk until well blended. Add dry pudding mix; stir 2 min. or until well blended. Gently stir in chopped cookies; set aside.

Arrange 4 of the ice cream sandwiches, side-by-side, on 24-inch-long piece of foil; top with half of the whipped topping mixture. Repeat layers. Top with remaining 4 ice cream sandwiches. Frost top and sides of dessert with remaining whipped topping. Bring up foil sides. Double fold top and ends to loosely seal packet.

Freeze at least 4 hours before serving. Store leftover dessert in freezer.

Scoops of Ice Cream Pie

Ingredients

2 pints vanilla ice cream, divided
1 cup chocolate wafer crumbs
1/2 cup chopped almonds
1/4 cup butter or margarine,
melted
fresh raspberries
fresh mint

Directions

Soften 1 pint of ice cream. Combine the cookie crumbs, nuts and butter. Press onto the bottom and up the sides of a 9-in. pie plate. Spread with the softened ice cream. Cover and freeze until firm. Scoop remaining ice cream into small balls; pile into crust. Cover and freeze for up to 2 months.

Remove from the freezer 10 minutes before serving. Arrange raspberries between scoops. Garnish with mint if desired.

Easy Ice Cream Cake

Ingredients

16 ice cream sandwiches
1 (16 ounce) container frozen non-dairy whipped topping
1 (12 ounce) jar chocolate fudge topping, room temperature
1 (1.5 ounce) bar chocolate candy bar, grated

Directions

Place 8 of the ice cream sandwiches side by side in a 9x13 inch baking dish. Spread evenly with half of the hot fudge topping, then half of the whipped topping. Repeat with the remaining sandwiches and toppings. Sprinkle with grated chocolate bar.

Cover and freeze for at least 1 hour before serving. Keep unused portion covered and frozen.

Grandma Betty's Ice Cream Cake

Ingredients

1 (16 ounce) package buttery round crackers, crushed
1 cup butter, melted
1/2 cup white sugar
1/2 gallon vanilla ice cream, softened
1/2 cup milk
2 (3.4 ounce) packages instant vanilla pudding mix
1 (12 ounce) container frozen whipped topping, thawed

Directions

To Make Crust: Combine crackers, butter and sugar in a 9x13 inch baking dish and press mixture into sides and bottom of dish.

In a large bowl, combine ice cream and milk with electric mixer. Blend in pudding mix, then pour mixture into prepared crust. Top with whipped topping and refrigerate for 2 hours before serving.

Triple-Layered Ice Cream Torte

Ingredients

1 pint raspberry sorbet, slightly softened
1 pint chocolate ice cream, slightly softened
1 pint vanilla ice cream, slightly softened
24 OREO Cookies, crushed
1 1/2 cups thawed COOL WHIP Whipped Topping
1/4 cup BAKER'S ANGEL FLAKE Coconut, toasted

Directions

Line 1-1/2-quart glass bowl with plastic wrap. Spoon sorbet into prepared bowl; press firmly onto bottom of bowl with back of spoon. Cover with 1/2 cup crumbs.

Repeat layers twice, substituting the chocolate, then vanilla ice cream for the sorbet. Freeze 4 hours.

Use plastic wrap to remove dessert from bowl just before serving. Invert onto plate. Remove and discard plastic wrap.

Frost dessert with COOL WHIP; sprinkle with coconut. Cut into wedges to serve.

Banana Split Ice Cream Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
2 bananas, sliced
1 quart strawberry ice cream,
softened
1 (20 ounce) can crushed
pineapple, drained
1 cup heavy whipping cream
1/4 cup chopped walnuts
1/4 cup maraschino cherries
(optional)

Directions

Mix cookie crumbs with 1/4 cup melted butter or margarine. Press into a 9-inch pie plate.

Arrange bananas over bottom of crust. Spread ice cream in an even layer over bananas. Top with drained pineapple. Whip the cream and spread over top. Sprinkle with nuts.

Place pie in freezer for 4 hours or until firm. Garnish with cherries, if desired. Makes 8 servings.

Vanilla Ice Cream IX

Ingredients

4 eggs
2 1/2 cups white sugar
2 cups heavy cream
2 cups evaporated milk
5 cups whole milk
2 1/4 teaspoons vanilla extract
2 1/4 teaspoons lemon extract
1/2 teaspoon salt

Directions

In a mixing bowl, beat eggs and sugar until stiff. Stir in cream, evaporated milk, whole milk, vanilla, lemon extract and salt until well combined. Pour into the freezer canister of an ice cream maker and freeze according to manufacturer's instructions.

Cookie Ice Cream Pie

Ingredients

10 chocolate cream-filled sandwich cookies, finely crushed
3 tablespoons butter, melted
14 whole cream-filled chocolate sandwich cookies

FILLING:

1/2 gallon raspberry ripple ice cream, softened, divided
1/2 cup prepared hot fudge topping, divided
fresh raspberries

Directions

Combine crushed cookies and butter; mix well. Press onto bottom only of a 9-in. pie plate. Stand whole cookies up around edges, pressing lightly into crust. Freeze 1 hour. For filling, spread half of ice cream over crushed cookies. Drizzle with 1/4 cup of fudge topping. Freeze 1 hour. Spread remaining ice cream on top. Drizzle with remaining fudge topping. Freeze several hours or overnight. Garnish with fresh raspberries if desired. Let pie stand at room temperature about 15 minutes before cutting.

Ma's Premium Ice Cream Pie

Ingredients

1 pint chocolate ice cream,
softened
1 pint double chocolate fudge ice
cream, softened
1 (12 ounce) jar hot fudge topping
1 (9 inch) prepared chocolate
cookie crumb crust
1 (8 ounce) container frozen
whipped topping, thawed
1 tablespoon chocolate sprinkles

Directions

Spread the chocolate ice cream into pie crust in an even layer. Freeze for 15 to 20 minutes, or until set. Remove pie from freezer and spread on a layer of hot fudge. You may make this layer as thick as you wish. It is usually difficult to spread, but DO NOT heat the fudge as it will melt the ice cream layer underneath. Immediately freeze again for 15 minutes, or until set.

Remove pie from freezer and spread the double fudge ice cream on top of the fudge layer. (if ice cream is too soft, put back in freezer for a few minutes -- but DON'T LET PIE THAW or the layers will run together!) After adding the second ice cream layer, freeze again until set.

Spread on a layer of whipped topping, and garnish top with chocolate sprinkles. Return pie to freezer until ready to serve.

Peanutty Ice Cream Pie

Ingredients

1 1/3 cups finely chopped peanuts
3 tablespoons margarine, melted
2 tablespoons white sugar
1/4 cup peanut butter
1/4 cup light corn syrup
1/4 cup flaked coconut
3 tablespoons chopped peanuts
1 quart vanilla ice cream, softened
1/4 cup mini candy-coated
chocolate pieces

Directions

Combine the peanuts, butter and sugar; press onto the bottom and up the sides of a greased 9 inch pie plate. Cover and refrigerate for 15 minutes.

In a large bowl, combine peanut butter and corn syrup. Add coconut and peanuts. Stir in ice cream just until combined. Spoon into crust.

Cover and freeze overnight or until firm. Just before serving, sprinkle with mini candy-coated chocolate pieces.

Hot Fudge Ice Cream Dessert

Ingredients

1 cup miniature marshmallows
3/4 cup evaporated milk
1/2 cup semisweet chocolate chips
1/4 cup butterscotch chips
1/4 cup milk chocolate chips
10 vanilla wafers
2 pints butter pecan ice cream, softened
9 pecan halves, toasted
4 maraschino cherries

Directions

For fudge sauce, in a saucepan, combine the marshmallows, milk and chips. Cook and stir over low heat until mixture is melted and smooth. Remove from the heat and refrigerate until chilled.

Line the bottom of a 6-in. springform pan with vanilla wafers. Top with about 1 cup ice cream; press into a smooth layer. Top with a third of the fudge sauce. Freeze for 30 minutes or until set.

Repeat layers twice, freezing in between layers. Top with pecans and cherries. Cover and freeze until firm. Remove from freezer 10 -15 minutes before serving.

Homemade Ice Cream Cones

Ingredients

2 eggs
1/2 cup white sugar
1/4 cup butter, melted and cooled
3 tablespoons milk
1/2 teaspoon vanilla extract
1/3 cup all-purpose flour
1/8 teaspoon salt
3 tablespoons vegetable oil, or as needed

Directions

Whisk together the eggs and sugar in a large bowl until frothy. Whisk in the butter, milk and vanilla. Gradually whisk in the flour and salt until smooth. The batter should be thin; you can stir in more milk if needed.

Heat a small skillet or griddle over medium heat. Brush the pan lightly with oil. Pour about 1/4 cup of batter onto the skillet and turn to spread out the batter into a thin circle. When the underside is golden brown, flip over and cook until golden on the other side. Remove from the pan and form into a cone while it's hot, squeezing the end to seal. Place on a wire rack to cool and harden completely. Repeat with the remaining batter.

Avocado Ice Cream Sauce

Ingredients

2 avocados, peeled and pitted
1/4 cup white sugar
1/4 cup milk

Directions

Mash the avocados in a bowl using a fork. Stir in the sugar and milk until smooth and completely blended.

Hot Fudge Ice Cream Bar Dessert

Ingredients

1 (16 ounce) can chocolate syrup
3/4 cup peanut butter
19 ice cream sandwiches
1 (12 ounce) container frozen
whipped topping, thawed
1 cup salted peanuts

Directions

Pour the chocolate syrup into a medium microwave safe bowl and microwave 2 minutes on high. Do not allow to boil. Stir peanut butter into hot chocolate until smooth. Allow to cool to room temperature.

Line the bottom of a 9x13 inch dish with a layer of ice cream sandwiches. Spread half the whipped topping over the sandwiches. Spoon half the chocolate mixture over that. Top with half the peanuts. Repeat layers. Freeze until firm, 1 hour. Cut into squares to serve.

Monster Ice Cream Sandwich

Ingredients

2 cups butter, softened
1 1/2 cups white sugar
1 1/2 cups packed brown sugar
2 teaspoons vanilla extract
4 eggs
4 1/2 cups all-purpose flour
2 teaspoons salt
2 teaspoons baking soda
2 cups semisweet chocolate chips
2 cups butterscotch chips
1/2 gallon vanilla ice cream
1 (12 ounce) jar hot fudge topping
1 (12 ounce) jar butterscotch topping

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 2 14-inch pizza pans.

In large bowl, beat together the butter, white sugar, brown sugar, and vanilla until light and fluffy. Add eggs one at a time, mixing well with each addition. In a separate bowl, sift together the flour, salt, and baking soda. Add the dry ingredients slowly into the butter mixture, beating until well blended. Stir in chocolate chips and butterscotch chips.

Divide the dough in half and spread each into a prepared pizza pan. Bake in the preheated oven for 20 to 25 minutes. Cool cookies in the pizza pans on a cooling rack.

When the cookies are completely cooled, spread a layer of hot fudge on the top of one, and a layer of butterscotch topping on the other. Freeze the cookies for 4 hours or overnight to set.

Remove the cookies from the freezer, and place tightly spaced scoops of softened vanilla ice cream on the hot fudge topped cookie. Carefully place the other cookie on top of the ice cream, butterscotch side down. Gently press down on the top cookie to even out the ice cream and seal the sandwich. Drizzle the remaining hot fudge and butterscotch sauces decoratively on top of the cookie sandwich. Place in the freezer to set for one hour before serving.

Mock Ice Cream Sandwiches

Ingredients

2 cups fat-free whipped topping
1/2 cup miniature semisweet
chocolate chips
8 whole chocolate graham
crackers

Directions

In a bowl, combine whipped topping and chocolate chips. Break or cut graham crackers in half. Spread whipped topping mixture over half of the crackers; top with remaining crackers. Wrap in plastic wrap and freeze for at least 1 hour.

Vanilla Ice Cream VII

Ingredients

1 quart heavy cream
1 1/4 cups milk
1 vanilla bean, split and scraped
1 1/4 cups white sugar, divided
10 egg yolks
1 tablespoon vanilla extract

Directions

In a heavy saucepan over medium heat, combine cream and milk. Place vanilla bean and scrapings in pot, and sprinkle with half the white sugar. Allow to just come to a boil.

Meanwhile, whisk the egg yolks together with the remaining sugar and the vanilla extract in a bowl. When the cream is ready, pour a third of it into the egg mixture, and whisk. Pour egg mixture into remaining hot cream and return to the heat until mixture coats the back of a metal spoon. Do not boil.

Strain custard and chill until cold. Then pour into the canister of an ice cream maker and freeze according to manufacturer's instructions.

Pumpkin Ice Cream Pie

Ingredients

3 (1.4 ounce) bars Heath candy bars, crushed, divided
3 cups vanilla ice cream, softened, divided
1 chocolate crumb crust (9 inches)
1/2 cup canned or cooked pumpkin
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Combine two-thirds of the crushed candy bars and 2 cups ice cream. Spoon into crust; freeze for 1 hour or until firm.

In a bowl, combine the pumpkin, sugar, cinnamon, nutmeg and remaining ice cream. Spoon over ice cream layer in crust. Sprinkle with remaining crushed candy bars. Cover and freeze for 8 hours or up to 2 months. Remove from the freezer 10-15 minutes before serving.

Sunshine Ice Cream Pie

Ingredients

1 pint vanilla ice cream, softened
1 (9 inch) graham cracker crust
1 pint orange sherbet, softened
2 cups whipped topping
1 (11 ounce) can mandarin
oranges
2 tablespoons coconut, toasted

Directions

Spread ice cream into crust; spread sherbet over ice cream. Freeze for at least 3 hours. Top with whipped topping. Cover and freeze. At least 30 minutes before serving, remove pie from freezer; arrange oranges on top and sprinkle with coconut.

Banana Ice Cream Shake

Ingredients

1 banana, peeled and chopped
2 scoops vanilla ice cream
1 cup milk
2 egg white
1 teaspoon vanilla extract

Directions

In a blender, combine banana, ice cream, milk, egg white and vanilla extract. Blend until smooth. Pour into glasses and serve.

Fourth of July Ice Cream Cake

Ingredients

1 (10 inch) prepared angel food cake
2 quarts strawberry ice cream, softened
1 quart vanilla ice cream, softened
2 1/2 cups whipping cream
2 tablespoons confectioners' sugar
Decorative mini paper flags, optional

Directions

Cut cake horizontally into four equal layers. Place bottom layer on a serving plate; spread with half of the strawberry ice cream. Immediately place in freezer. Spread second cake layer with vanilla ice cream; place over strawberry layer in freezer. Spread third cake layer with remaining strawberry ice cream; place over vanilla layer in freezer. Top with remaining cake layer.

In a mixing bowl, beat cream until soft peaks form. Add sugar; beat until stiff peaks form. Frost top and sides of cake. Freeze until serving. Decorate with mini flags if desired.

Crunchy Ice Cream Dessert

Ingredients

2 cups crushed Rice Chex
2/3 cup packed brown sugar
1/2 cup chopped peanuts
1/2 cup flaked coconut
1/2 cup butter or margarine,
melted
1/2 gallon vanilla ice cream*

Directions

In a bowl, combine the cereal, brown sugar, peanuts and coconut. Drizzle with butter; stir until combined. Press half of the mixture into an ungreased 13-in. x 9-in. x 2-in. dish. Cut ice cream into 3/4-in.-thick slices; arrange evenly over crust. Top with remaining crumb mixture; press down lightly. Cover and freeze until serving.

Buster Bar Ice Cream Dessert

Ingredients

1 pound chocolate sandwich cookies, crushed
1/2 cup margarine, melted
1 3/4 cups confectioners' sugar
1 (12 fluid ounce) can evaporated milk
1 cup semisweet chocolate chips
1/2 cup margarine
1 teaspoon vanilla extract
1/2 gallon vanilla ice cream
1 1/2 cups dry-roasted peanuts

Directions

Combined crushed cookies and melted margarine and press into a 9x13 inch dish. Chill 1 hour in refrigerator.

In a saucepan over medium heat, combine confectioners' sugar, evaporated milk, chocolate chips and 1/2 cup margarine. Bring to a boil, stirring constantly, and boil 8 minutes. Remove from heat and stir in vanilla. Set aside to cool.

Slice vanilla ice cream into 3/4 inch slices, and place them in a single layer over the chilled crust. Smooth the seams. Sprinkle the peanuts over the ice cream. Top with the cooled chocolate sauce. Cover and freeze 8 hours or overnight.

Gingersnap Ice Cream Torte

Ingredients

2 cups crushed gingersnap cookies
1/2 cup packed brown sugar
1/2 cup butter or margarine, melted
1 (14 ounce) package caramels
1/3 cup half-and-half cream or milk
1 1/2 cups cold milk
2 (3.4 ounce) packages instant vanilla pudding mix
1/2 gallon vanilla ice cream, softened
1/2 cup chopped pecans

Directions

In a bowl, combine the gingersnaps, brown sugar and butter; set half aside. Press remaining mixture onto the bottom of a greased 9-in. springform pan. Bake at 350 degrees F for 10 minutes. Cool completely. In a microwave or heavy saucepan, melt caramels. Stir in cream until smooth; set aside.

In a mixing bowl, beat milk and pudding mixes on low speed for 2 minutes. Stir in ice cream until blended. Spoon half into the crust. Top with half of the reserved gingersnap mixture. Drizzle with half of the caramel sauce; sprinkle with half of the pecans. Repeat layers. Cover and freeze for at least 4 hours or until firm. Remove from the freezer 15 minutes before serving.

Orange Ice Cream Pie

Ingredients

1/2 cup sweetened orange soft
drink mix
1/2 cup warm water
2 cups vanilla ice cream, softened
1 (8 ounce) carton frozen whipped
topping, thawed
1 (8 inch) graham cracker crust

Directions

In a large bowl, stir drink mix and water until dissolved. Add ice cream; mix well. Fold in whipped topping. Pour into the crust. freeze until firm. May be frozen for up to 2 months.

Vanilla Ice Cream IV

Ingredients

5 eggs
2 (12 fluid ounce) cans evaporated milk
1/2 pint heavy cream
1 (14 ounce) can sweetened condensed milk
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 (3.5 ounce) package instant vanilla pudding mix
4 cups milk

Directions

In large bowl, beat together eggs, evaporated milk, cream, condensed milk, sugar and vanilla, with electric mixer. Beat in pudding mix until smooth. Pour into freezer canister of ice cream maker and add enough milk to bring mixture to fill line. Freeze according to manufacturer's directions.

Coconut Ice Cream Balls

Ingredients

3 cups sweetened, toasted coconut
6 graham crackers, crushed
1 quart vanilla ice cream
3/4 cup whipping cream
1 quart fresh strawberries, hulled and quartered lengthwise
1 (12 ounce) jar caramel sauce

Directions

Cut a 12x24 inch sheet of aluminum foil and place it on a flat surface. Mix the coconut and crushed graham crackers together on the foil until well blended. Use an ice cream scoop to scoop out 6 baseball-sized amounts of ice cream. Use your hands to form into balls, and roll in the coconut mixture. Wrap each ice cream ball in aluminum foil, and freeze at least 1 hour.

Meanwhile, beat the whipping cream until soft peaks form. To serve, place 1/2 cup strawberries on 6 plates. Remove foil from the ice cream balls and place one on each plate. Top with caramel sauce and whipped cream.

Sprinkly Ice Cream Bites

Ingredients

4 KELLOGG'S® POP-TARTS®
Strawberry Milkshake toaster
pastries
1 cup any flavor ice cream or
sherbet
Multi-colored pastel sprinkles

Directions

Cut each KELLOGG'S® POP-TARTS® STRAWBERRY MILKSHAKE toaster pastries into fourths.

Spoon ice cream or sherbet on the unfrosted side of eight of the toaster pastry pieces. Top each with an additional toaster pastry piece, unfrosted side down. Lightly press together, making four sandwiches.

Place sprinkles in shallow dish. Roll edges of each sandwich in sprinkles. Individually wrap in plastic wrap. Freeze at least two hours or until firm.

Easy Ice Cream Sandwiches

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup butter, softened
1 teaspoon vanilla extract
2 eggs
1/2 cup semisweet chocolate
chips
1/2 cup butterscotch chips
1/2 gallon vanilla ice cream,
softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

In a large bowl, mix together the cake mix, butter, vanilla extract, eggs, chocolate chips, and butterscotch chips. Roll dough into 2-inch balls and place them onto the prepared baking sheets. Bake for 10 minutes in the preheated oven. Do not overbake; the cookies should be set, but still soft. Let cool on the baking sheet for a few minutes before removing to finish cooling on wire racks.

Using an ice cream scoop, mold the softened ice cream into a ball about the size of the cookies. Place scoop of ice cream between two cookies and gently press together. If you like a smooth edge, run the back of a spoon around the edge of the ice cream sandwich. Working quickly, fill all of the cookies, lay out on a baking sheet, and place in the freezer to harden. Serve when the ice cream has frozen solid. Sandwich cookies can be stored in a freezer bag for up to two weeks.

Easy Chocolate Ice Cream 'N' Cake

Ingredients

1 (18.25 ounce) package
Pillsbury® White Cake
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2/3 cup Smucker's® Chocolate
Sundae Syrups Ice Cream
Topping
1 cup slivered almonds, toasted
and chopped (optional)
2 cups whipping cream, whipped
(do not use non-dairy whipped
topping)
1 (8 ounce) container frozen non-
dairy whipped topping, thawed
Additional Smucker's® Chocolate
Sundae Syrups Ice Cream
Topping
Additional toasted slivered
almonds (optional)

Directions

Prepare and bake cake mix as directed for 13x9-inch cake. Cool slightly. Turn out on sheet of aluminum foil. Cool completely; set aside.

In large bowl, stir together sweetened condensed milk, chocolate syrup and 1 cup almonds (optional). Fold in whipped cream. Pour into aluminum foil-lined 13x9-inch baking pan; cover.

Freeze 6 hours or until firm. Lift ice cream out of pan with foil; turn out evenly on top of cake layer. Quickly frost top and sides with whipped topping. Drizzle with chocolate syrup. Garnish with additional almonds (optional). Return to freezer at least 2 hours before serving. Store leftovers covered in freezer.

Mom's Ice Cream Dessert

Ingredients

1 (20 ounce) package chocolate sandwich cookies
1/2 cup margarine, melted
1 1/2 cups chopped Spanish peanuts

1/2 gallon vanilla ice cream, softened

2 cups confectioners' sugar
1 (12 fluid ounce) can evaporated milk
2/3 cup semisweet chocolate chips
1/2 cup margarine
1 teaspoon vanilla extract

Directions

Crush all but 10 of the cookies. Combine crushed cookies in large bowl with melted margarine and peanuts. Press mixture into a 9x13 inch baking dish and freeze until cold.

Spread softened ice cream over cold crust and freeze until set.

Combine confectioners' sugar, evaporated milk, chocolate chips, 1/2 cup margarine and vanilla in large saucepan and bring to a boil over medium heat. Boil for 7 minutes, stirring constantly.

Remove from heat and cool completely; pour mixture over ice cream and freeze until set.

Toasted Waffle Ice Cream Sandwich

Ingredients

1 frozen waffle
1/2 tablespoon butter
1 scoop vanilla ice cream,
softened
1 tablespoon maple syrup

Directions

Toast the frozen waffle, immediately spread with butter and cut the waffle in half. Place a scoop of ice cream on one half of the waffle, distributing evenly. Drizzle the ice cream with maple syrup; top the ice cream with the other half of the waffle and gently press to seal the sandwich.

Vanilla Ice Cream III

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
2 tablespoons vanilla extract
1 pinch salt
1 cup white sugar
6 cups milk

Directions

Combine condensed milk, evaporated milk, vanilla, salt and sugar in freezer canister of ice cream maker, and stir well. Add enough milk to bring mixture to the fill line on canister. Freeze according to manufacturer's directions.

Luscious Pumpkin Ice Cream Pie

Ingredients

50 vanilla wafer cookies
1/2 cup walnuts
1/4 cup butter, melted
2 tablespoons maple syrup
1 quart vanilla ice cream, softened
1 cup canned pumpkin puree
2 teaspoons pumpkin pie spice

3/4 cup heavy cream
2 tablespoons granulated sugar

4 tablespoons shortening
2/3 cup semisweet chocolate chips

Directions

In a blender or food processor, blend the vanilla wafer cookies and walnuts into fine crumbs. Transfer to a 9 inch pie pan. Mix in the butter and maple syrup. Using a fork, press firmly and evenly onto the bottom and sides of the pie pan to create a crust. Chill 10 minutes in the freezer.

In a large bowl, blend the vanilla ice cream, pumpkin and pumpkin pie spice. Spoon into the pie crust. Smooth top with a spatula. Chill 1 hour in the freezer, or until firm.

Before serving pie, place the heavy cream and granulated sugar in a small bowl. Mix with an electric mixer on high speed until peaks form. Spoon into a pastry bag with a star tip and pipe around the edge of the pie.

In a small saucepan over low heat, melt shortening and chocolate chips, stirring occasionally, until smooth. Transfer to a small plastic container and chill in the freezer 30 minutes, or until firm.

Remove chocolate from container. Using a vegetable peeler or cheese slicer, scrape the chocolate to form small curls. Use the curls to decorate the pie

Vanilla Ice Cream II

Ingredients

6 eggs
6 (12 fluid ounce) cans evaporated milk
1 (14 ounce) can sweetened condensed milk
3 cups white sugar
1 1/2 teaspoons vanilla extract
2 cups milk

Directions

Combine eggs, evaporated milk, condensed milk, sugar and vanilla in the freezer canister of an ice cream maker. Stir well. Add enough milk to fill can to the fill line. Freeze according to manufacturer's directions.

Crunchy Ice Cream Sandwiches

Ingredients

3 tablespoons butter or margarine
30 regular marshmallows
1/2 cup creamy peanut butter
4 cups KELLOGG'S® RICE
KRISPIES® cereal or
KELLOGG'S® COCOA
KRISPIES® cereal
2 cups ice cream, softened

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into twelve 3-inch squares.

Top six of the cereal squares with ice cream. Place remaining squares on top. Cut each in half, making twelve 3 x 1 1/2-inch sandwiches. Individually wrap in plastic wrap. Store in airtight container in freezer for up to 6 weeks.

Cookies and Peppermint Ice Cream Cake

Ingredients

30 cream-filled chocolate sandwich cookies (such as Oreo®)
1/2 cup butter
2 cups confectioners' sugar
9 tablespoons unsweetened cocoa powder
1 tablespoon vegetable oil
2 eggs, beaten
1/2 gallon peppermint ice cream

Directions

In batches of 5 cookies at a time, pulverize the cookies in a blender until fine. Set the last batch of 5 crumbled cookies aside; place the remaining cookies into the bottom of a 9x13-inch pan, and smooth into a crust.

Melt butter in a saucepan over low heat, and stir in the confectioners' sugar, cocoa, and vegetable oil into a smooth mixture. Pour in the beaten eggs, and whisk constantly until the mixture is hot (do not boil) and thickened to a fudgy consistency, about 5 minutes. Pour the thickened fudge over the crushed cookie crust, smooth into a layer, and freeze cake at least 30 minutes.

Set the peppermint ice cream out to soften for about 10 minutes. Cut the softened ice cream into slices, and place the ice cream slices over the fudge filling. Smooth the ice cream out into an even layer, and sprinkle reserved crushed cookies on top for garnish. Freeze the dessert for 1 to 2 hours before serving.

Pumpkin Ice Cream Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup margarine, melted
3 tablespoons white sugar
1/2 gallon vanilla ice cream, softened
1 cup canned pumpkin
1/2 cup packed brown sugar
1 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon orange juice

Directions

To prepare crust, combine crumbs, sugar and margarine in a mixing bowl. Press mixture firmly into prepared pan.

Chill 1 hour or until firm. Or bake in a 375 degree F (190 degrees C) oven for 10 minutes or until edges are brown. Cool on rack before filling.

To prepare filling, combine ice cream, pumpkin, brown sugar, ginger, cinnamon, nutmeg, and orange juice, and pour into crust. Freeze until ready to serve.

Peanut Ice Cream Squares

Ingredients

2 cups confectioners' sugar
1 (12 ounce) can evaporated milk
2/3 cup chocolate chips
1 cup butter (no substitutes),
divided
1 teaspoon vanilla extract
3 cups chocolate wafer crumbs
1/2 gallon vanilla ice cream*
2 cups salted dry-roasted
peanuts, crushed

Directions

In a large saucepan, bring the sugar, milk, chocolate chips and 1/2 cup butter to a boil. Reduce heat; simmer, uncovered, for 8 minutes. Remove from the heat; stir in vanilla. Cool completely.

Melt the remaining butter; toss with wafer crumbs. Press onto the bottom of a 13-in. x 9-in. x 2-in. pan. Cut ice cream into 1-1/2-in. slices; arrange over crust. Sprinkle with nuts. Freeze for 30 minutes. Spread cooled sauce over nuts. Cover and freeze for 1 hour or until firm. May be frozen for up to 2 months. Remove from the freezer 15 minutes before serving.

Chocolate Wafer Ice Cream Sandwiches

Ingredients

1 (9 ounce) box chocolate wafer cookies
1 quart ice cream, softened
1 (12 ounce) package mini chocolate chips

Directions

On a cookie sheet place 15 chocolate wafers flat side up. Working quickly, top each wafer with a small scoop of ice cream. Top each sandwich with another wafer, flat side down. Gently push the top wafers down until the ice cream comes to the edge of the wafer cookies. Freeze for one hour, or until firm. Roll each ice cream sandwich in mini chocolate chips so that all the exposed ice cream is covered. Cover and freeze until ready to serve.

Warm Tropical Banana Ice Cream Topping

Ingredients

3 tablespoons butter
6 ripe bananas, sliced
2 teaspoons vanilla extract
1 cup sweetened flaked coconut
3 1/2 tablespoons confectioners' sugar
1/4 cup chopped walnuts

Directions

Melt the butter in a skillet over medium heat. Place the banana slices in the skillet, stir in the vanilla, and cook until bananas are golden brown. Stir in the coconut, and top with confectioners' sugar and walnuts. Serve immediately over ice cream.

Toasted Almond Ice Cream Balls

Ingredients

1 cup chopped almonds, toasted
2 pints French vanilla ice cream
HOT FUDGE SAUCE:
1 (12 ounce) can evaporated milk
2/3 cup semisweet chocolate chips
1/4 cup butter or margarine
2 cups confectioners' sugar

Directions

Place almonds in a shallow dish. Using an ice cream scoop, shape ice cream into balls. Roll each in almonds until well coated. Place on a waxed paper-lined baking sheet; cover and freeze.

For sauce, combine the milk, chocolate chips and butter in a saucepan. Cook and stir over low heat until melted and smooth. Add sugar; bring to a boil. Reduce heat. Simmer, stirring frequently, for 8-10 minutes or until thickened. Serve hot or cold over ice cream balls.

Marshmallow Ice Cream Topping

Ingredients

3/4 cup white sugar
1 tablespoon corn syrup
2 1/2 tablespoons butter
1/4 cup milk
1/2 (16 ounce) package chopped
marshmallows
2 tablespoons water
1 teaspoon vanilla extract

Directions

In a saucepan, combine sugar, corn syrup, butter and milk. Place over low heat, and stir until sugar is dissolved. Bring to a boil, then simmer 5 minutes. Meanwhile, in the top of a double boiler, melt the marshmallows with the water. When melted, stir into hot syrup mixture until no streaks remain. Remove from heat, and stir in vanilla.

Black-Bottom Ice Cream Pie

Ingredients

1 1/2 cups crushed gingersnaps
1/4 cup confectioners' sugar
1/3 cup butter or margarine,
melted
1 cup chocolate ice cream,
softened
1 cup semisweet chocolate chips
1/2 cup whipping cream
1/2 teaspoon vanilla extract
1 quart vanilla ice cream, softened

Directions

Combine the first three ingredients; press onto the bottom and up the sides of an ungreased 9-in. pie plate. Refrigerate for at least 30 minutes. Spoon chocolate ice cream into crust; freeze until firm, about 1 hour.

Meanwhile, in a heavy saucepan, melt chocolate chips with cream over low heat, stirring constantly. Remove from the heat; add extract. Cool. Spread half of the chocolate sauce over chocolate ice cream; freeze until set, about 1 hour. Spoon vanilla ice cream over chocolate sauce; freeze until firm, about 1 hour. Spread remaining chocolate sauce evenly over pie; freeze for 4-6 hours or overnight. Remove from the freezer 5-10 minutes before serving.

Coffee Ice Cream Fudge Cake

Ingredients

1/2 cup light corn syrup
1 cup heavy cream
10 ounces semisweet chocolate,
chopped
16 graham crackers, broken into
1/2-inch pieces
1 cup toasted almonds
3 tablespoons white sugar
1/2 cup melted butter
1 1/2 quarts coffee ice cream,
softened
1 (7 ounce) jar marshmallow
creme
2 cups miniature marshmallows

Directions

To make fudge sauce, combine heavy cream and corn syrup in heavy saucepan. Bring to a boil, remove from heat, add chocolate and whisk until smooth. Refrigerate until cool, about 45 minutes.

To make ice cream cake, preheat oven to 350 degrees F (175 degrees C). Finely grind graham crackers and almonds in food processor or blender. Stir in sugar. Add butter and process until moist crumbs form. Press mixture into bottom and sides of 9 inch spring form pan. Bake until golden, about 12 minutes. Allow to cool, then spread 2 cups softened ice cream over crust. Spoon 3/4 cup fudge sauce over ice cream. Freeze until set, then repeat layering. Cover and freeze 8 hours or overnight. Refrigerate remaining fudge sauce.

The next day, preheat the oven broiler. Warm the remaining fudge sauce in the microwave or a small saucepan. Place the cake pan on a cookie sheet. Spread the marshmallow creme over cake and sprinkle miniature marshmallows on top. Place under broiler until marshmallows are deep brown. Loosen cake with knife and remove sides of pan. Serve immediately with warmed fudge sauce.

Butterscotch Ice Cream Topping

Ingredients

1 cup packed brown sugar
1/4 cup whipping cream
3 tablespoons butter (no substitutes)
2 tablespoons light corn syrup

Directions

In a heavy saucepan, combine all ingredients. Bring to a boil over medium heat; cook and stir for 3 minutes. Cool to room temperature. Cover and store in the refrigerator. To reheat, microwave at 50% power for 1 minute or until heated through. Serve warm over ice cream.