

When I was growing up, my job was to sit on the wooden, hand-cranked ice cream churn to keep it steady. Recently, my friend Mary reintroduced me to making home made ice cream. It's much easier and quicker now with her Cuisinart automatic churn. After tasting her delicious treats, I bought one and an extra freezer bowl!

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Read on to learn how ice cream flavors have changed as well!

Irene Luckett



Mary, preparing a delicious dessert!

Ice creams made with your favorite beverages

Ice creams with beverages added have become more popular. Last month Laloo's Goat Milk Ice Cream Company introduced a new flavor of their low- fat, low-lactose ice creams called **Capraccino**, a coffee ice cream with espresso beans drenched in chocolate. The happy goats that produce the milk live on rolling hills in Sonoma County, California.



If you're visiting Alexandria, Virginia, you can enjoy a delicious **"hopsicle"** - a frozen beer popsicle. The brew pops come in six flavors at Rustico restaurant. These icy desserts are available through September. For \$5 you can cool off with a Chocolate Stout popsicle!

If you enjoy wine, you'll like **Mercer's Wine Ice Cream**. It isn't just flavored with wine. It's made with a formula that is trade-secreted by Mercer's Dairy in Boonville, New York. They hand pick the wine to create flavors like Peach White Zinfandel and Port Wine AlaPort. The ice cream contains up to 5% alcohol, so you must be 21 years old to buy it.

Easy Fudge Sauce recipe



When my chiropractor learned I'm a chocoholic, he shared his fudge-sauce recipe. It's sinfully delicious and quick to make in your microwave. This bowl of chocolate chip brownies topped with homemade ice cream, fudge sauce, and chocolate-covered espresso beans is a chocoholic's dream!

Fudge Sauce

Put into a glass 2-cup measuring cup:

- ½ cup unsweetened cocoa
- ¼ cup sugar
- ¼ cup packed brown sugar

Whisk in until smooth:

- ½ cup heavy cream
- 2 tablespoons light corn syrup

Stir in:

- ¼ cup butter (cut up)
- Microwave on high 2 minutes, stirring after 1 minute

Stir in:

- 1 teaspoon vanilla extract
- ¼ sour cream (optional)

Specials link



For those times when you buy ice cream from the store, slip a Thinsulate insulated Kream Kollar onto your pint or quart. Your ice cream won't melt as fast, and your hands stay comfy!

New fabric - Hearts on Chocolate Brown!

[20% off selected Kream Kollars!](#)

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