

Sweet, creamy, and lusciously cool, ice cream makes the dog days of summer a little more delightful. For new ways to chill, try these creative variations—from homemade soft-serve to cocktail granitas.

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Here's
the

Scoop!



Do the TWIST

You don't have to leave the house to satisfy your craving for soft-serve.

Just try this easy technique adapted from *The Truck Food Cookbook*, by John T. Edge. The trick is mixing store-bought ice cream with whipped cream; then go for a dip in our homemade chocolate-shell sauce and add toppings like chopped pistachios and toasted coconut flakes. (For recipes, see page 170.)

Stack Attack

Sure, you could squish vanilla ice cream between two chocolate chip cookies. Or you could try these inventive alternatives:

What do you get when you cross a Parisian macaron with an American jelly doughnut? A very different—and delicious—kind of ice cream sandwich. Jeni's Splendid Ice Creams (with shops in Ohio and Tennessee) combines some of their saucer-size almond macarons with handmade ice cream and preserves—ribbons of lemon curd in juniper ice cream, for instance, or a dollop of black currant jam on vanilla. "Ice cream sandwiches are all about texture," says founder Jeni Britton Bauer. "Our macarons are made to soften with the ice cream, so when you're at your last bite, they've become one." (jenisicecreams.com)



At Bierkraft in Brooklyn, a splash of beer in the batter gives brownies a malty flavor and super-fudgy texture—a perfect match for Il Laboratorio del Gelato's vanilla-chocolate-chunk gelato. (bierkraft.com)



For a decadent, breakfast-inspired treat, Sugar Magnolia in Washington, D.C., presses a scoop of bacon-and-maple ice cream between mini-waffle wedges: The small size comes from filling only two-thirds of the waffle iron with batter. (rippledc.com)

WHAT'S IN STORE

Three fresh ways to get your ice cream sandwich fix at the supermarket:

Klondike's What the Fudge? Brownie combines slabs of brownie with vanilla ice cream and—surprise!—a gooey chocolate center. (klondikebar.com)

Ciao Bella's Key Lime Graham Gelato Squares pair tart Key lime gelato with buttery graham crackers. (ciaobellagelato.com)

Q-Bees stuffs marshmallow-crispy rice squares with vanilla, chocolate, or strawberry ice cream. (qbtreats.com)





You'll feel like a magician when you make this silky, rich ice cream using just a single ingredient—no milk, sugar, or even water necessary. Simply peel bananas and slice them into two-inch pieces (one banana per person is a good rule of thumb), then freeze for at least three hours.

Using a food processor, puree the frozen bananas for five minutes, stopping occasionally to scrape down the sides of the bowl. The bananas will seem crumbly at first and then become fluffy and smooth. Serve the dessert plain—or for a fun take on a banana split, add toppings like chopped walnuts and chocolate chips.

COOL TOOL

Yonanas,
a blender-size kitchen appliance, transforms any frozen fruit into a scoopable treat. Try banana and mango, a staff favorite.
(\$50; yonanas.com)

Cocktails ON ICE

When you're looking for something cold and fruity to beat summer's blistering heat, consider one of these refreshing granitas. The frozen Italian dessert is similar to sorbet but coarser and flakier, almost like eating snow. We gave the slushy treat an adult twist with the help of Jessie Cross, author of the new book *Slushed! More Than 150 Frozen, Boozy Treats for the Coolest Happy Hour Ever*.

Watermelon and Wine Granita

- 3 cups seedless watermelon chunks
- 2 cups red Zinfandel
- 1 cup raspberries
- 1½ tsp. vanilla extract
- 2 Tbsp. lime juice
- 2 Tbsp. dark brown sugar

1. Using a blender, puree all ingredients until smooth. Pour mixture through a fine-mesh strainer, pressing with a spoon to extract as much juice as you can (discarding pulp).

2. Pour liquid into a shallow, freezer-safe dish and freeze 1 hour. Remove dish from freezer and stir granita with a fork to break it up, paying particular attention to edges of dish. Return granita to freezer, raking it with a fork every half hour until it is completely frozen and flaky.

MAKES 1 QUART.

Active time: 10 minutes

Total time: 3 hours

MORE FROSTY FLAVORS

For these five granita variations, start with the directions below, then continue with step two of the recipe for watermelon and wine granita.

VIETNAMESE COFFEE

GRANITA: Whisk together 4 cups chilled black coffee, 1 (14-ounce) can sweetened condensed milk, and ¼ cup Kahlua until combined.

CHILE-LIME TEQUILA

GRANITA: In a medium saucepan, bring to a boil 1 cup sugar and 3 cups water, whisking until sugar dissolves completely. Remove from heat, then stir in zest from 1 lime and let cool fully. Whisk in 1½ cups lime juice, ⅛ tsp. cayenne pepper, and ¼ cup tequila.

BLUEBERRY-BASIL GIN

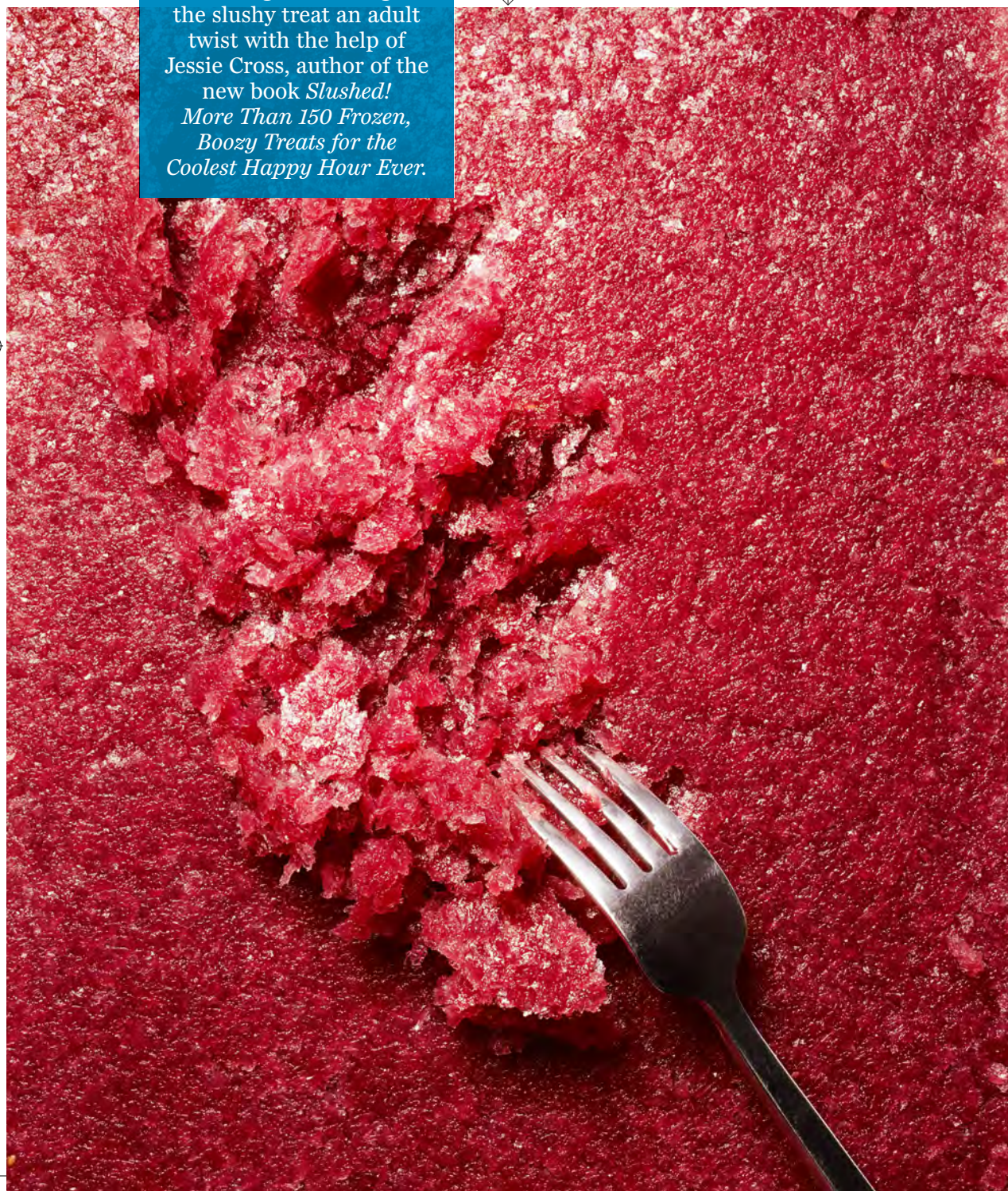
GRANITA: In a small saucepan, bring to a boil 1 cup sugar and 1 cup water, whisking until sugar dissolves completely. Remove from heat, stir in 1½ cups loosely packed fresh basil, and let cool fully. Strain syrup, discarding solids. In a blender, puree basil syrup, 4 cups blueberries, and 2 Tbsp. lemon juice. Press mixture through a fine-mesh strainer (discarding pulp), then whisk in ¼ cup gin.

GINGER-LEMON VODKA

GRANITA: In a medium saucepan, combine 1 cup sugar, 3 cups water, and a 2" piece peeled ginger, thinly sliced. Bring to a boil, whisking until sugar dissolves completely. Remove from heat, stir in zest from 1 lemon, and let cool fully. Pour mixture through a strainer (discarding pulp), then whisk in 1 cup lemon juice and ¼ cup citron vodka.

POMEGRANATE-LIME VODKA

GRANITA: In a small saucepan, bring to a boil ½ cup sugar and ½ cup water, whisking until sugar dissolves completely. Remove from heat, stir in zest from 1 lime, and let cool fully. Whisk in 2 Tbsp. lime juice, 3½ cups unsweetened pomegranate juice, and ¼ cup vodka.



The smooth, melt-in-your-mouth texture comes from canned coconut milk, which also provides a more delicate sweetness than you find in other coconut ice creams. Bonus: It's vegan!
From *Sweet Cream and Sugar Cones*, by Kris Hoogerhyde, Anne Walker, and Dabney Gough

**CHOCOLATE
COCONUT**

San Francisco ice creamery Humphry Slocombe is known for bold flavors like cayenne cantaloupe, but even its strawberry ice cream has some genius touches. The addition of red wine vinegar brightens the flavor of the berries without tasting sour, while an extra hint of salt refines a childhood favorite.
From *Humphry Slocombe Ice Cream Book*, by Jake Godby, Sean Vahey, and Paolo Lucchesi

**SOPHISTICATED
STRAWBERRY**

This subtly sweet ice cream packs a wonderfully tart punch thanks to a base made from sour cream rather than milk or custard. Even better, there's no ice cream machine required—just a blender and a freezer.
From *Sinfully Easy Delicious Desserts*, by Alice Medrich

**PEACHES 'N'
SOUR CREAM**

**Homemade
HEROES**

The fresh flavor and rich texture of just-made ice cream beats store-bought versions by a mile—and making it from scratch doesn't require spending hours in the kitchen. These standout recipes from three new dessert cookbooks are as quick and easy as they are addictive.
(For recipes, see page 170.)