

# Award-winning Ice Cream Recipe for the New Year!

Treat your family and guests to a truly elegant and flavorful dessert, featured by **Binah Magazine**.



## Crispy Caramel Ice Cream

**abe's**  
ice cream

### Cookie Crisps

**Yield:** 14-16 bowls or cannoli shells, plus 3-4 crisps for the ice cream

#### Ingredients

1 stick (½ cup) margarine  
½ cup dark brown sugar  
1/3 cup light corn syrup  
Pinch of salt  
½ cup flour

#### Directions

**Preheat** oven to 375° F. Line cookie sheets with parchment paper.

**In** a small saucepan, heat the margarine, brown sugar, corn syrup and salt over low heat, stirring constantly, until all the ingredients are melted together. Remove from heat and stir in the flour until it is fully incorporated and the mixture is smooth.

**Drop** 1 tablespoon at a time onto the prepared cookie sheets (approximately 4 cookies per sheet, since the

cookies will spread out a lot). Bake at 375° F for 6 to 7 minutes. Remove from oven and allow to cool for 45 to 60 seconds, then gently remove the cookies, using a knife or spatula. Wrap each cookie around a cannoli form or place on top of an overturned dessert bowl. **Cookies** will harden immediately.

**Note:** If a cookie hardens before you can shape it, reheat it in the oven for several seconds.

Replace the parchment paper between batches to prevent the next batch of cookies from burning. Repeat until all the batter is used.

**Note:** If the batter thickens a bit while you are working with the earlier batches of cookies, reheat it on the stove for a moment.

3 oz chocolate, grated  
½ cup Baker's Choice caramel crunch  
3-4 Cookie Crisps crushed into small pieces

#### Directions

**Remove** the ice cream from the freezer and allow to thaw slightly.

**In** a bowl, combine the crushed graham crackers, grated chocolate, caramel crunch, and crushed crisps. Pour ¾ of the mixture into the ice cream and mix well to distribute throughout. Reserve the remaining mixture to use as crunch.

**To** use for cannolis, fill the shells with the ice cream and freeze immediately.

**To** use with crispy bowls, return the ice cream to the freezer until firm. Scoop the ice cream into the bowls just before serving.

**Before** serving, drizzle with caramel sauce and sprinkle with the reserved crunch.

### Crispy Caramel Ice Cream

**Yield:** 1 (56 oz) container

#### Ingredients

1 (56 oz) container **Abe's vanilla caramel ice cream**  
3 rectangles cinnamon graham crackers, finely crushed

Abe's Ice Cream is available in the freezer section of your favorite grocery.