

# Thrilling, **CHILLING** Treats



**I**scream, you scream, we all scream for ice cream! It's a simple childhood refrain that lyrically captures the reaction to this creamy, dreamy delight. The tinkling of an ice cream truck on a hot summer day evokes howls from children near and far. A trip to the local ice cream shop for a handmade cone makes an ordinary day somehow extraordinary. And there's seldom a "no" when mom asks if anyone would like a dish for dessert. Hard packed, soft served, with our without toppings, when it comes to ice cream, we're all in.

Summer is the season for ice cream although we love it year 'round. If you're looking for a treat that will wow your ice cream lovers, try the following recipes. They're perfect for parties because they're shaped in pie and sandwich form—between two layers of a sweet confectionary popcorn mixture—making it easy to serve guests.

The popcorn bases are good enough to eat by themselves (but don't skip the freezer). And since popcorn is a whole grain it provides needed fiber to the diet, a nice little nutritional boost to otherwise decadent desserts. For similar yummy delights visit [www.popcorn.org](http://www.popcorn.org).

## Popcorn Chipwiches

*Yield: 12 dessert sandwiches*

### Ingredients

- 2 1/2 quarts popped popcorn
- 1 1/2 cup light brown sugar
- 3/4 cup dark corn syrup
- 1/2 cup butter
- 1 tablespoon vinegar
- 1/2 teaspoon salt
- 1 6-ounce package chocolate pieces
- 1/2 cup chopped walnuts
- 2 pints brick-style vanilla ice cream.

### Directions

- Keep popcorn warm. In a three-quart saucepan, combine brown sugar, corn syrup, butter, vinegar and salt.

- Cook and stir until sugar dissolves. Continue to cook until hard ball stage (250 degrees Fahrenheit on candy thermometer).
- Pour syrup over popped popcorn; stir to coat.
- Add chocolate pieces and nuts; stir just to mix.
- Pour into two 13 x 9 x 2 inch pans, spreading and packing firmly.
- Cool.
- In each pan, cut 12 rectangles.
- Cut each pint of ice cream into 6 slices.
- Sandwich ice cream between two popcorn rectangles.



## Coconut-Popcorn Crunch Pie

*Yield: 12 servings*

### Ingredients

- 2 quarts popped popcorn, unsalted
- 1 can (4 ounce) flaked coconut, toasted
- 1 cup sugar
- 1 cup light corn syrup
- 1/2 cup butter or margarine
- 1/4 cup water
- 2 teaspoons salt
- 1 teaspoon vanilla
- 1 quart vanilla, spumoni or butter pecan ice cream

Sweetened fresh or defrosted frozen fruit or chocolate sauce, if desired  
 1 12-inch pizza pan.

### Directions

- Mix popcorn and coconut in a large buttered bowl. Combine sugar, syrup, butter or margarine, water and salt in saucepan. Bring to boil over low heat, stirring until sugar dissolves. Continue cooking until syrup reaches the hard crack stage (290-295 degrees Fahrenheit).



- Stir in vanilla. Pour syrup in fine stream over popcorn mixture; stir until particles are evenly coated with syrup.
- Turn half of popcorn mixture onto buttered 12-inch pizza pan; spread in thin layer covering bottom of pan. Mark off into wedge-shaped servings. Repeat using remaining popcorn mixture; cool.
- Cover one layer with ice cream; top with second popcorn layer. Store in freezer. To serve, cut in wedges. Serve plain or with desired fruit or sauce.