

Sherbert & Schubert - Ice Cream recipes from Chef Terry

French Toast & Ice Cream

1 pint Turkey Hill French Vanilla Ice Cream
1 dozen local eggs
1/3 cup brown sugar
1.5 teaspoon cinnamon
Several slices of thick, white bread (ie: French Bread or Texas Toast)

Blend together, then dip bread slices one by one into the mixture, soaking slices both sides. Fry dipped slices in a frying pan the stove (medium heat) until golden brown.

Enjoy!

Coconut Nests for Ice Cream

2/3 cup sweetened, condensed milk
1 ounce unsweetened chocolate, melted
1 teaspoon vanilla extract
2 cups moist, shredded coconut

Combine sweetened condensed milk and chocolate in sauce pan over low heat and cook for approximately ten minutes or until mixture is thick.

Remove from heat and stir in vanilla, then add coconut and stir in well.

Butter 6 muffin cups. Pack about ¼ cup of mixture into each cup, spreading up the sides of cup as well. Bake at 350 degrees for about 20 minutes until edges are firm. Gently lift the nests from the pan and cool.

Serve cups filled with Turkey Hill Vanilla Ice Cream and top with hot fudge sauce.