

*** Please get a parent or adult's supervision before you try these recipes! *
(It's better than getting in trouble later.) 😊**

Fun Dessert Recipes

In *Scream for Ice Cream*, everyone in River Heights tries to come up with the perfect ice cream recipe. It's actually very easy to make your own homemade ice cream. All you need is a few simple ingredients, a little bit of patience, and a sweet tooth! Here are some easy recipes for ice cream and other tasty treats that you can make with your friends. Enjoy!

Nancy, Bess, and George's Coffee-Can Ice Cream

Ingredients:

- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1 tablespoon sugar
- 4 cups crushed ice
- 4 tablespoons salt
- Standard size coffee can with plastic lid
- Economy size (jumbo) coffee can with plastic lid
- A hand towel or gloves to keep fingers from freezing. Brrr!

Instructions:

1. Mix the milk, vanilla, and sugar together in the smaller coffee can.
2. Seal the can with its plastic lid, and then put the sealed can inside the larger can.
3. Fill the larger can with ice and salt, and seal with the plastic lid. Now you have one can inside another!
4. Using your hands, roll the can back and forth on the ground until the ice cream is firm. Five to ten minutes is enough time for the mixture to freeze.
5. Grab a spoon, dig in, and enjoy!

Microwave S'Mores

Ingredients:

- Graham crackers
- Hershey chocolate bar
- Large marshmallows

Instructions:

1. Break graham crackers in half.
2. Cut chocolate bar into squares.
3. Place 2 squares of chocolate onto half of a graham cracker.
4. Put marshmallow on top of the chocolate.
5. Heat in microwave on high for 20 seconds.
6. When marshmallows puff up, take the s'more out of the microwave and top with another half of graham cracker.
7. Enjoy!

Chocolate Sauce

Ingredients:

- 2 ounces unsweetened chocolate chips
- 1/4 cup milk
- 1/2 cup sugar
- Pinch of salt
- 1/4 teaspoon vanilla

Instructions:

1. Mix chocolate chips and milk together in a small microwavable bowl.
2. Microwave at medium heat (50%) for one minute. Remove the bowl and stir.
3. Microwave at medium heat again for one more minute until the chocolate is fully melted.
4. Blend in sugar and salt.
5. Microwave at medium-high (70%) until sugar is dissolved. This will take about 1 or 1.5 minutes.
6. Stir in vanilla.
7. Now you have chocolate sauce to make ice cream sundaes. Or try dipping strawberries in the chocolate. Yummy!