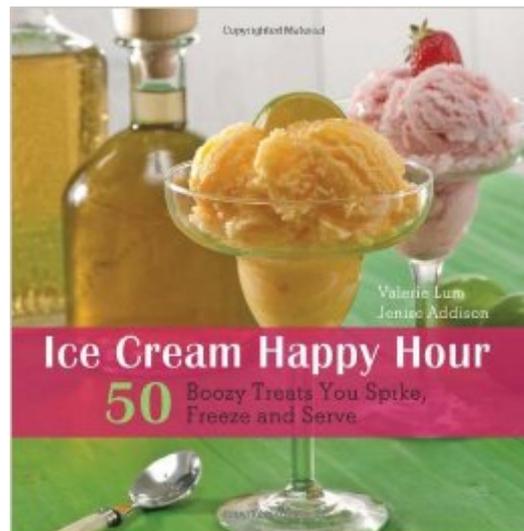


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# Ice Cream Happy Hour: 50 Boozy Treats That You Spike And Freeze At Home



## Synopsis

**INTOXICATINGLY DELICIOUS ICE CREAM** Perfect for a fun party treat or special occasion dessert, these homemade frozen delights not only taste amazing, they also serve up a surprising kick—the shot of booze in each cup. Follow the authors'™ clever technique by adding a generous pour of spirits to your homemade ice cream and you'll soon be impressing family, friends and party guests with the coolest of 21-and-over desserts. Ice Cream Happy Hour offers sinfully spiked versions of the classics as well as your favorite cocktails churned and chilled: Vanilla with Brandy, Chocolate with Grand Marnier, Cookies and Cream with Vodka, Caramel with Spiced Rum, Maple with Bourbon, Jasmine Tea with Sake, Manhattan, White Russian, Whiskey Sour, Mojito, Lemon Drop, Strawberry Daiquiri. With step-by-step instructions and beautiful photos, this book shows how easy it is to turn a standard flavor into a hard ice cream. Desserts like Tiramisu and Cherries Jubilee have long used liquor to add fun and flavor. Now and for the first time ever, this book shows how ice cream can be infused with booze to create exciting new frozen treats.

## Book Information

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## Customer Reviews

Decadence just might be defined as combining homemade, premium-style ice cream base with your favorite type of alcohol. If you agree with that definition, the "Ice Cream Happy Hour" cookbook will make you very, very happy. With 50 amazing recipes combining fabulous flavors such as Guinness, Sake, and many more there is something for everyone who wants to try a spiked, frozen treat. One

of the nice things about this cookbook is the authors share with you both their process for reaching the final recipes and teach you how to make your own. If you haven't made ice cream before, don't sweat it. The book starts with everything you need to know. You will not only be able to get it right, you'll be able to make it great. Although we've tried a number of the recipes from this book, I know we're no where close to being finished with all the recipes we want to taste. The consistent response was "So good it's evil" and similar comments. They are so good you won't want to wait until summer to start making the best "happy" ice cream around. The Guinness ice cream on page 82 was the first test. I'm not sure how long we'll be able to wait before making another batch. Thanks to great little counter-top ice cream maker models, the potential is nearly unlimited. Rather than give away any spoilers on recipes or risk someone failing for lack of instructions at the beginning of the book for important techniques, I'm going to share one of the recipes you can use tonight. Although putting this on ice cream purchased from the store borders on sacrilegious, it's not a big enough offense to justify more than a small bit of penance. Whisky Caramel Sauce Makes a little more than 2 cups Place 1 ½ cups sugar in a medium saucepan and add ½ cup water.

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