

Sweet Summer Delights



(Family Features) Making homemade ice cream for friends and family is a sweet way to celebrate summer — and it's easier than you might think. Ingrid Hoffmann, host of the Cooking Channel's "Simply Delicious" and "Delicioso" on Telefutera/Univision, uses Eagle Brand® Sweetened Condensed Milk as a fool-proof base for these easy-to-make, tropically-inspired frozen treats. You don't even need an ice cream maker — your freezer does the work.

To help you make your summer entertaining even more delightful, Ingrid has some helpful tips:

—Create easy homemade artisan ice cream made fresh with new flavor combinations using berries, lemon, fresh mint, espresso, honey, fresh herbs or spices. Try the recipe for Fresh Fruit Ice Cream or Pineapple and Chipotle Ice Pops for a cool summer treat.

—For beautiful desserts with little prep work, try layering ice cream between prepared short bread cookies for a gourmet inspired ice cream sandwich or cake. For a real crowd pleaser, create a topping bar where guests can select the ice cream toppings of their choice. You could also serve as ice pops by freezing the ice cream mixture in molds and inserting wooden craft sticks in the center.

—Instead of serving in a traditional bowl, make a bowl out of your favorite summer fruit. Take half of a small cantaloupe, mini watermelon or pineapple, and scoop out the flesh. Then cut a flat edge off the bottom of the skin to make it stable. Fill it with your ice cream and drizzle with chocolate sauce and add other fun toppings.

Visit www.eaglebrand.com (and in Spanish at www.marcaeeagle.com) for more dessert recipes, as well as helpful baking and entertaining tips.

Orange Cream Granita

YIELD: 4 CUPS
PREP TIME: 15 MINUTES

INGREDIENTS

- 3 cups orange juice
- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
- 1 tablespoon fresh lemon juice
- 1 tablespoon grated orange peel
- 3/4 teaspoon rose water (optional)

DIRECTIONS

1. COMBINE orange juice, sweetened condensed milk, lemon juice, orange peel and rose water, if desired, in large bowl; mix well.

2. POUR into 9-inch square baking pan. Cover and freeze just until edges are frozen, about 1 1/2 hours. Using a fork, scrape frozen granita toward center to break up ice crystals. Pat mixture evenly into pan. Cover and freeze. Repeat every 30 minutes until granita is firm, about 4 hours.

- 1 cup heavy cream
- 1 tablespoon plus 1 teaspoon Folgers Classic Roast® Instant Coffee Crystals
- 2 teaspoons vanilla extract

INSTRUCTIONS

1. BRING sweetened condensed milk to a boil in medium saucepan, stirring frequently. Reduce heat to low and cook, stirring constantly, about 15 minutes or until very thick.

2. ADD milk, cream and coffee crystals slowly to saucepan on low heat, whisking until well blended. Remove from heat. Stir in vanilla. Cool completely, about 30 minutes.

3. POUR 1/3 cup cooled mixture into each of 12 (3 oz.) disposable plastic cups or 12 (3 oz.) ice pop molds. Freeze until partially frozen, 1 1/2 to 2 hours. Insert wooden craft sticks. Freeze until firm, about 6 hours or overnight.



Creamy Latte Pops

YIELD: 12 POPS
PREP TIME: 10 MINUTES

INGREDIENTS

- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
- 2 cups milk

- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
- 1 tablespoon fresh lemon juice
- 1 tablespoon grated orange peel
- 3/4 teaspoon rose water (optional)

INSTRUCTIONS

1. BRING sweetened condensed milk to a boil in medium saucepan, stirring frequently. Reduce heat to low and cook, stirring constantly, about 15 minutes or until very thick.

2. ADD milk, cream and coffee crystals slowly to saucepan on low heat, whisking until well blended. Remove from heat. Stir in vanilla. Cool completely, about 30 minutes.

3. POUR 1/3 cup cooled mixture into each of 12 (3 oz.) disposable plastic cups or 12 (3 oz.) ice pop molds. Freeze until partially frozen, 1 1/2 to 2 hours. Insert wooden craft sticks. Freeze until firm, about 6 hours or overnight.

TIP: To release from ice pop molds, dip quickly into warm water.

Pineapple And Chipotle Ice Pops

YIELD: 8 TO 10 SERVINGS
PREP TIME: 15 MINUTES

INGREDIENTS

- 1 (20 oz.) can crushed pineapple in pineapple juice, undrained
- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
- 3/4 cup pineapple juice
- 1 tablespoon fresh lime juice
- 1/4 teaspoon chipotle chile powder

INSTRUCTIONS

1. PLACE pineapple in food processor. Cover and process until pureed. Combine pureed pineapple, sweetened condensed milk, pineapple juice, lime juice and chile powder in large bowl; mix well.

2. SPOON into 8 (4 oz.) plastic ice pop molds or 10 (3 oz.) wax-coated paper cups. If using paper cups, insert wooden craft stick into the center of each cup. Freeze until firm, about 4 hours.

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Fresh Fruit Ice Cream

YIELD: ABOUT 1 1/2 QUARTS
PREP TIME: 10 MINUTES

INGREDIENTS

- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
- 1 tablespoon vanilla extract
- 1 cup pureed or mashed fresh fruit, such as peaches, strawberries, bananas and raspberries
- Food coloring
- 2 cups (1 pint) heavy cream

INSTRUCTIONS

1. COMBINE sweetened condensed milk and vanilla in large bowl; stir in 1 cup pureed fruit and food coloring, if desired. Fold in 2 cups (1 pint) heavy cream (do not use non-dairy whipped topping). Pour into 9 x 5-inch loaf pan or a 2-quart freezer container; cover. Freeze 6 hours or until firm.



MIX IT UP WITH JENNY

Baking Up Some Summer Fun

BY JENNY HARPER
Family Features

Carefree summer days are perfect for some kitchen fun with the kids. Creative kitchen projects can spark a lifelong love of baking inspired by the memories you've created together.

Crazy Cookie Tortilla Pizzas are as much fun to make as they are to eat. All you need is a handful of kids, so gather the neighborhood to make these wacky, sweet "pizzas." Give everyone a creative license for decorating these edible art projects.

A creative spin on an old campfire favorite, Easy No-Bake Milk Chocolate S'More Bars are super fun for kids to make and eat. Adults love them just as much as the kids do.

Sweet kitchen inspiration for easy summer fun with refrigerated cookie dough can be found at www.VeryBestBaking.com.

Crazy Cookie Tortilla Pizzas

MAKES 5 PIZZAS, 2 SERVINGS EACH

INGREDIENTS

- Nonstick cooking spray
- 2/3 cup whipped cream cheese, divided
- 5 8-inch flour tortillas
- 1 1/4 teaspoons granulated sugar
- 1/8 teaspoon ground cinnamon
- 1 package (16.5 ounces) Nestlé Toll House Refrigerated Chocolate Chip Cookie Bar Dough
- 1 2/3 cups (2 to 3 medium) peeled, chopped banana, divided
- 1/3 cup sweetened dried cranberries, divided
- 5 teaspoons chopped dry-roasted peanuts, divided
- 1/3 cup Nestlé Toll House Premier White Morsels
- 2 tablespoons creamy peanut butter

DIRECTIONS

PREHEAT oven to 350°F. Spray three baking sheets with nonstick cooking spray.

SPREAD 2 tablespoons cream cheese to edge of tortilla. Combine sugar and cinnamon in small bowl. Sprinkle 1/4 teaspoon of mixture over cream cheese. Cut bar of cookie dough into five sections. One at a time, cut each section into 16 pieces. Arrange dough pieces 1 inch apart over top of tortilla, leaving a 1-inch border around edge. Sprinkle with 1/3 cup banana, 1 tablespoon cranberries and 1 teaspoon peanuts. Repeat with remaining ingredients. Arrange two tortillas diagonally on a baking sheet.

BAKE for 20 to 25 minutes or until edges begin to brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

PLACE morsels and peanut butter in small, heavy-duty plastic bag. Microwave on MEDIUM-HIGH (70%) power for 30 seconds; knead. Microwave at additional 10- to 15-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over pizzas. Cool completely. Cut pizzas into wedges using pizza cutter or sharp knife.

Easy No-Bake Milk Chocolate S'More Bars

MAKES: 16 BARS

INGREDIENTS

- Nonstick cooking spray
- 8 cups miniature marshmallows, divided
- 1/4 cup (1/2 stick) butter
- 1 3/4 cups (11.5-ounce package) Nestlé Toll House Milk Chocolate Morsels, divided
- 1/4 teaspoon salt
- 8 (about 2 cups) whole graham crackers, broken into 1/2-inch pieces

DIRECTIONS

LINE 8- or 9-inch-square baking pan with foil leaving an overhang on two sides. Spray foil with nonstick cooking spray.

HEAT 6 cups marshmallows, butter and salt in large, heavy-duty saucepan over medium-low heat, stirring frequently, for 5 to 10 minutes, until smooth. Remove from heat. Add 1 cup morsels; stir until melted.

WORKING QUICKLY, stir in graham cracker pieces, remaining 2 cups marshmallows and 3/4 cup morsels. Spread mixture into prepared baking pan with greased spatula, pressing down lightly. Cool for 2 hours or until set. Lift from pan; peel off foil. Cut into squares with serrated knife.



Celebrating 40 Years



Mr. and Mrs. Ray Pavlish

The children of Ray and Carol Pavlish, 108 Privet St., Yankton, SD, request a card shower honoring their parents on their 40th wedding anniversary on Aug. 14, 2011.

Children are Jason, Cheri & family, Hiawatha, KS, and Josh, Melissa and family, Yankton, SD.

Celebrating 50 Years



Bob (Wayne) and Malena Diede are celebrating their 50th Wedding Anniversary with family. They were married in Yankton on August 12, 1961.

Their son, Bruce, is asking for greetings to be sent to: 1800 Peninah St., Yankton, SD 57078.

Celebrating 50 Years



Bob & Jane Walser were married August 12, 1961, in Hurley, SD. They celebrated with family and friends in Hawaii last February. Family includes Sarah (Troy) Anderson and children Ethan & Anna of Moorhead, MN; Jonathan (Dawn) Walser and children Kaitlyn & Alexa of Reno, NV.

Celebrating 40 Years!

Mr. & Mrs. Wallace Spencer

Judy & Wally Spencer will celebrate their 40th wedding anniversary on Sunday, August 14, 2011. The family requests a card shower in their honor. Their address is 1515 Cedar Street, Yankton, SD.

Judy Lea Moss & Wallace Spencer were married on August 14, 1971 at Sacred Heart Church in Yankton.

We love you, AJ & UW!