

Sweet Celebrations



FAMILY FEATURES

Whether you're celebrating a special occasion or an everyday moment, ice cream treats are always welcome on the menu. These sweet recipes are sure to make any occasion a little more fun.

Fried Ice Cream Sticks: Developed by innovative baking master and Blue Bunny ice cream flavor creator Chef Duff Goldman, this recipe really takes the cake. These bite-sized desserts are frozen and fried ice cream deliciousness on a stick.

Fruit Salsa Sundaes: Warm glazed fruit with a subtle hint of cumin give ice cream banana splits a new flair.

Cool Party Cubes: Kids of all ages will love this fun way to eat birthday cake — any day of the year.

Find more sweet ways to celebrate everyday moments or special occasions at www.BlueBunny.com.

Cool Party Cubes

Prep Time: 30 minutes, at least 1 hour freeze time
Makes: 4 servings

- 2 squares (2 ounces) white chocolate baking squares
- 1/2 cup prepared vanilla frosting
- 4 Blue Bunny Premium Birthday Party Ice Cream Sandwiches
- 2 medium firm kiwi, peeled
- 1 3/4 cups halved small strawberries (or large strawberries cut into chunks)
- 3/4 cup fresh blueberries
- 3 tablespoons peach preserves (pineapple, mango or apricot could be substituted)

Grate or shred white chocolate with box grater onto large plate. Thinly spread frosting on one side of one ice cream sandwich, keeping remaining sandwiches in freezer. Press frosting side into white chocolate, spread frosting on unfrosted side; turn and press into white chocolate.

Return to freezer; repeat with remaining ice cream sandwiches. Freeze at least 1 hour, until solid. (May be kept covered in freezer overnight.)

Thirty minutes before serving, cut kiwi into thick slices, cutting slices into quarters. Place in medium bowl along with other fruit. Heat preserves in microwave-safe bowl, just until melted (20 seconds in a 1250 watt microwave), breaking up large pieces of fruit. Pour over fruit and toss to coat; chill 15 to 20 minutes.

Remove prepared ice cream sandwiches from freezer, cut each into bite-size squares; arrange with glazed fruit in 4 dessert bowls or plates.

Fruit Salsa Sundaes

Prep Time: 10 minutes
Makes: 4 servings

- 1 cup fresh pineapple chunks
- 1 tablespoon light brown sugar
- 6 medium fresh strawberries, diced
- 1 large kiwi, peeled and diced
- 1/8 teaspoon ground cumin
- 4 small firm bananas, cut in half lengthwise
- 8 1/3 cups Blue Bunny Sweet Freedom Banana Split Ice Cream
- Fat free whipped topping, optional
- Chocolate sprinkles, optional
- 4 maraschino cherries, optional

In medium skillet over medium-low heat, cook pineapple and brown sugar just until pineapple is softened, 5 minutes. Add strawberries, kiwi and cumin; cook several minutes until fruit is heated through.

Arrange 2 banana halves in each of 4 dessert bowls; top each with 2 scoops ice cream. Spoon glazed fruits equally over ice cream. Garnish with whipped topping, chocolate sprinkles and a maraschino cherry, if desired. Serve immediately.

Fried Ice Cream Sticks

Prep Time: 10 minutes, at least 3 hours freeze time
Cook Time: 30 seconds to 1 minute each
Makes: 8 servings

- 8 1/2-cup scoops Blue Bunny Premium Caramel Fudge Brownie Sundae Ice Cream
- 2 large eggs
- 2 tablespoons sugar
- 1 cup panko bread crumbs
- Vegetable oil, for frying
- 8 lollipop sticks
- Butterscotch, chocolate or caramel sauce, optional
- Whipped cream, optional

Place ice cream scoops on a baking sheet lined with wax paper and freeze for at least 2 hours.

In soup bowl or other medium-sized bowl, beat eggs and sugar with a fork until well blended. Place panko crumbs in another soup bowl or medium-sized bowl.

Dip the ice cream scoops into egg mixture, then roll in the panko bread crumbs, coating completely. Freeze 1 hour.

Heat oil in a deep-fat fryer to 375°F. Fry ice cream scoops, one at a time, until golden brown; 30 seconds to 1 minute. Remove from oil and insert a lollipop stick.

Top with a drizzle of butterscotch, chocolate or caramel sauce and a dollop of whipped cream, if desired. Serve immediately.

When is ice cream more than ice cream?

When it helps make wishes come true. Wells Enterprises, Inc., maker of Blue Bunny ice cream, is helping Make-A-Wish grant 100 wishes to 100 kids with life-threatening medical conditions in honor of the company's 100th birthday.

Wish granting events are taking place across the country throughout 2013, each celebrated and captured on www.100Years100Wishes.com. While there, join the celebration and lend support to the 100 wish kids by signing the Wish Card. The collection of signatures and messages will be delivered to all 100 wish kids in October 2013 in celebration of Wells' 100th birthday on October 24.

65th Anniversary Celebration



Mr. & Mrs. Ted Schaeffer

Mr. and Mrs. Ted and Mildred Schaeffer celebrated their 65th wedding anniversary on August 3, 2013, at the Viborg Community Center in Viborg, SD. Present were their children, grandchildren, great-grandchildren, sisters, brothers, in-laws, many nieces and nephews and friends. Ted and Mildred had an enjoyable evening of family, friends and food.

Their actual anniversary date is August 27th.

Their family requests a card shower. Greetings may be sent to 29015 452nd Ave, Viborg, SD 57070.

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