

QUICK DESSERTS

Chill out with frozen desserts

Rhubarb Crunch

3 cups diced unpeeled rhubarb
 1/2 cup granulated sugar
 1 tablespoon flour
 1 teaspoon cinnamon
 1/8 teaspoon salt
 1 cup uncooked rolled oats
 1 cup brown sugar, packed
 1 tablespoon water
 1/2 cup sifted flour
 1/2 cup butter
 Vanilla ice cream
 Preheat oven to 350 degrees. Grease an 8x8x2-inch pan. Mix rhubarb with 1 tablespoon flour, granulated sugar, cinnamon, salt and water. Mix oats, 1/2 cup flour and brown sugar. Cut in butter until crumbly. Place half of crumbs into pan. Cover with rhubarb mixture and top with the rest of the crumbs. Bake 45 minutes. Serve warm, cut into squares. Top with ice cream. Makes 8 servings.

**Nancy Morgan
Milroy**

Melt in your Mouth Peanut Butter Pie

1 stick softened butter
 4 ounces softened cream cheese
 4 ounces whipped topping
 2 teaspoons vanilla
 1 cup peanut butter
 1/4 cup white sugar
 9-inch graham cracker crust
 8 ounces whipped topping
 Chocolate syrup
 In mixing bowl, beat butter, cream cheese, whipped topping, vanilla, peanut butter and white sugar until thick and creamy. Pour into 9-inch graham crust. Top with whipped topping and drizzle chocolate syrup on top. Chill in refrigerator for 2 hours before serving.

**Anna Yoder
Belleville**

(Family Features) Whether it's something light, cool and refreshing, or rich, decadent and creamy, frozen treats are the perfect way to turn a normal night into something special. With just 20 minutes and six ingredients or less, you can create these easy recipes using frozen treats found in your local supermarket.

• **Dulce de Leche Carrot Cake Pie** — Luscious carrot cake ice cream is topped with caramel apples and crunchy pecans to make a frozen pie guests will not soon forget.

• **S'mores Dippers** — No campfire needed for these S'mores. Transform an ice cream cone into a campfire classic complete with graham crackers, marshmallows, and sprinkles.

• **Candy Corn Cups** — This impressive dessert is deceptively easy to make. Rich vanilla ice cream is layered with refreshing orange and pineapple sherbet, then topped off with creamy whipped topping and your favorite candy corns.

Get more delectable ways to chill out with frozen desserts at www.BlueBunny.com.

Candy Corn Cups

Preparation time: 10 minutes
 Makes 4 servings
 8 tablespoons premium vanilla ice cream, softened
 12 tablespoons orange sherbet, softened
 12 tablespoons pineapple sherbet, softened
 4 tablespoons light whipped topping, thawed if frozen
 8 pieces candy corn candies
 4 small martini glasses

For each dessert, spread 2 tablespoons vanilla ice cream in the bottom of a martini glass. Top with 3 tablespoons orange sherbet, spreading smooth, and 3 tablespoons pineapple sherbet, spreading smooth. Place in freezer while assembling remaining servings.

Just before serving, top each with 1 tablespoon whipped topping and 2 candy corn candies.

Serve immediately.
 To make ahead: layer ice cream



Above: Candy Corn Cup

Right: Dulce de Leche Carrot Cake Pie

and sherbet in each martini glass; cover and freeze until serving time. Top each with whipped topping and candy corn just before serving.

Dulce de Leche Carrot Cake Pie

Preparation time: 20 minutes
 (Freeze time extra)

Cook Time: 10 minutes

Makes 8 servings
 4 cups Blue Bunny Chef Duff



Karat Carrot Cake Ice Cream, softened
 1 (6-oz.) prepared graham cracker crust
 3 large crisp, red-skinned apples, cored
 2 tablespoons fat free caramel sundae syrup
 1 1/2 teaspoons lemon juice

Fat-free caramel sundae syrup

(optional)

1/4 cup roasted and salted pecan halves

Spread softened ice cream evenly in pie crust; cover and freeze at least 4 hours or until solid.

Ten minutes before serving pie, remove pie from freezer; uncover and set aside.

Thinly slice apples, leaving peeling on. In large non-stick skillet over medium heat, toss apples with lemon juice and 2 tablespoons caramel syrup. Cook just until apples soften but still maintain their shape, about 10 minutes, turning often. (If necessary, remove apple slices to a bowl as they cook to prevent overcooking.)

Cut pie into 8 slices; top each with about 1/3 cup glazed apples. Drizzle with caramel syrup and sprinkle with pecans.

Serve immediately.

S'mores Dippers

Prep Time: 7 minutes
 Makes 4 servings

4 Blue Bunny Champ! Mini Swirls Chocolate or Vanilla Ice Cream Cones

1/2 cup marshmallow creme
 1 teaspoon half and half cream or milk
 2 tablespoons graham cracker crumbs
 1 tablespoon red, white and blue cookie sprinkles

In a small microwave-safe bowl, combine marshmallow creme and half and half. Microwave on high 20 seconds or until mixture just starts to puff; stir until blended. Cool 3 minutes.

Meanwhile, in another small bowl, combine graham cracker crumbs and colored sprinkles; stir.

Dip ice cream cones into marshmallow mixture then into graham cracker mixture. Serve immediately. Recipe tested in a 1250 watt microwave. Adjust cooking times accordingly.

Source: Blue Bunny