



## Jazz Up Your Summer Ice Cream Celebrations

Whether it's a birthday, graduation, reunion or impromptu get-together, dressing up sweet scoops of ice cream makes a party easy, fun and creative.

From edible ice cream cups to cones dipped in colorful sprinkles, the entertaining experts at Wilton have big ideas to get you started. One way to wow guests is by making your own, edible, individual ice cream cookie bowls and candy cups to hold those scrumptious scoops.



Favorite cookie flavors become cookie bowls with the new Ice Cream Cookie Bowl Pan. Cookie bowls bake on the outside of the pan using recipes – like the Chocolate Chip Cookie Bowl – specially created for this baking application. A sugar cookie variation is available on [www.wilton.com](http://www.wilton.com).

Candy cups start with Candy Melts – versatile, creamy and easy-to-melt wafers available in a variety of colors and flavors. The melted candy is brushed inside a silicone cup and refrigerated until firm. Then just unmold and fill with ice cream. For foolproof, step-by-step instructions, visit [www.bakedecoratecelebrate.com](http://www.bakedecoratecelebrate.com).

Even the tried-and-true ice cream cone can get a new look. To jazz up a basic store-bought cone simply dip an inch or two from the top into melted candy. Then dip again or roll in colorful, crunchy sprinkles and toppings.

For more summer celebration ideas or to purchase toppings, pans, Candy Melts and other supplies, visit [www.wilton.com](http://www.wilton.com).

## Chocolate Chip Cookie Bowls

- 3 cups all-purpose flour
- 2/3 cup firmly-packed brown sugar
- 1/3 cup granulated sugar
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup (1-1/2 sticks) butter, melted
- 2 eggs
- 1 teaspoon vanilla extract
- 2/3 cup miniature semi-sweet chocolate chips

Preheat oven to 350°F. Spray *outside* of each bowl cavity of Ice Cream Cookie Bowl Pan with vegetable pan spray.

In large bowl, combine flour, sugars, baking powder and salt; mix well. In small bowl, whisk together melted butter, eggs and vanilla; add to dry ingredients, mixing well to form stiff dough. Mix in chocolate chips.

Roll out dough on generously-floured surface to 1/4-inch thickness. Cut 5-inch round circles from dough. Drape one circle over each cavity of pan, pressing to form smooth surface.

Bake 12-14 minutes or until cookie cups are firm and golden brown. Cool on pan on cooling rack 5 minutes. Loosen bottom edges of cookies from pan using small spatula. Carefully remove cookies from pan and cool completely. Wash and dry pan; repeat with remaining dough.

Fill cooled cookie bowls with ice cream, pudding or fresh fruit.

Makes 12 bowls