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Ben & Jerry's Homemade Ice Cream & Dessert Book



Synopsis

With little skill, surprisingly few ingredients, and even the most unsophisticated of ice-cream makers, you can make the scrumptious ice creams that have made Ben & Jerry's an American legend. Ben & Jerry's Homemade Ice Cream & Dessert Book tells fans the story behind the company and the two men who built it—from their first meeting in 7th-grade gym class (they were already the two widest kids on the field) to their "graduation" from a \$5.00 ice-cream-making correspondence course to their first ice-cream shop in a renovated gas station. But the best part comes next. Dastardly Mash, featuring nuts, raisins, and hunks of chocolate. The celebrated Heath Bar Crunch. New York Super Fudge Chunk. Oreo Mint. In addition to Ben & Jerry's 11 greatest hits, here are recipes for ice creams made with fresh fruit, with chocolate, with candies and cookies, and recipes for sorbets, sundaes, and baked goods. The 90-plus authentic recipes are spiced with Lyn Severance's bright, quirky, full-color illustrations.

Book Information

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Customer Reviews

There's A Reason Why These Guys Are Famous and, in this book, you will find out why! *vbs*Let's start with the particulars: The book is artistically illustrated in a kind of cartoon style... fun, fun, fun. It measures 8" wide x 7" high; it's paperback; and it's 127-pages long with a Table of Contents in front, and an Index in the back. The first 11-pages are the historical biography of Ben & Jerry's beginnings. A fun read, *s*Then, 8-pages of Ice-Cream Theory: The Sweet-Cream Base; a Butterfat Chart; Sweeteners; Eggs; The Hidden Ingredient (Air); Ice Crystals; Soft or Hard Ice-Cream; Flavourings; Salt; Liqueur; Fruit; How to make a Pint-Sized Batch; and, Cookies & Candy.

Like many other people, I love Ben & Jerry's ice cream. Unfortunately, the premium taste also comes with a premium price, so many years ago my husband gifted me with this book. It's fun to read about how it all began (two chubby little boys who liked eating more than gym- and who can blame them?) and how they fought off the evil Pillsbury Dough Boy to take a stand in the giant world of commercially delivered ice cream. But really, I'm here for the recipes. Sadly, they had some flaws. While I realize this was written over ten years ago, I think it's almost inexcusable that nowhere do the authors mention cooking the eggs before you use them. Even if you aren't concerned with salmonella (and if you're using egg yolks, you should be), the difference between a raw and cooked egg base is immense- no matter how much chocolate you throw at it, raw eggs just aren't going to be as delicious. Reams of dessert recipes later, I've figured out how to do it (beat the eggs and sugar, scald the milk, slowly add to egg mixture then carefully cook over low heat until you have something resembling a custard sauce NOT scrambled eggs; chill, then add your cream- THEN use the ice cream maker). Was that so hard? Also, while I appreciate that they are ice cream makers and not bakers, the recipes they give for their ice cream cakes are off as far as amounts given. For instance, for their brownie ice cream cake, they advise baking their Superfudge brownies in two six inch cake pans and then covering the confection with 1 quart of beaten whipping cream. Having made this recipe several times, I can say without any doubt that their proportions are all wrong- you'll end up with enough left over batter for more than a few cupcakes and possibly another layer.

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