



Make It Sweet.

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No Churn Ice Cream

4 C Whipping Cream
14 oz Sweetened Condensed Milk
15 oz. Cream of Coconut (Coco Lopez)
1 20 oz can Crushed Pineapple, drained
1 Tbsp Vanilla
½ tsp Salt

- In a large bowl combine sweetened condensed milk, cream of coconut, pineapple, vanilla and salt.
- Whip cream to stiff peaks.
- Mix half of the whipped cream into the sweetened condensed milk mixture.
- Fold in the other half of the whipped cream.
- Pour into container.
- Freeze until set – 4 to 8 hours.

Ginger Whoopie Pie

6 oz (12 Tbsp) Butter – room temperature
1 tsp Salt
2 ¼ tsp Baking Powder
1 ½ tsp Vanilla
4 oz (1/2 C) Granulated Sugar
4 oz (1/2 C) Brown Sugar
1 Tbsp Grated Fresh Ginger
¼ tsp Nutmeg
Zest and Juice of 1 Lime
2 Eggs
14.5 oz (2 ¾ C) AP Flour
6 oz (3/4 C) Whole Milk

- Preheat oven to 325 degrees F
- Cream together butter, salt, baking powder, vanilla, both sugars, ginger, nutmeg and lime
- Add eggs one at a time, scraping down the bowl before and between each egg
- Alternate adding the flour and milk in thirds, starting and ending with flour
- Scoop onto parchment lined baking sheet – leaving about 2” between scoops. Spray scoop with vegetable spray if dough is sticking.
- Bake 8 – 12 minutes until tops begin to set – but not browned.
- Sandwich together with ice cream and place in the freezer.
- Makes 48 individual 3” pies