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# Jeni's Splendid Ice Cream Desserts



## Synopsis

In Jeniâ™s Splendid Ice Cream Desserts, ice creams deliciously melt into hot brown Bettys, berry cobblers, sweet empanadas, and corn fritters. Her one-of-a-kind cakes and cookies are not only served with ice cream, they get crumbled on top and incorporated into the ice cream base itself. Sundae combinations dazzle with bold and inspired sauces, such as Whiskey Caramel and Honey Spiked with Chilies. And Jeniâ™s crunchy âœgravelsâ• (crumbly sundae toppings)â”such as Salty Graham Gravel and Everything Bagel Gravelâ”are unlike toppings anyone has ever seen before. Store-bought ice cream can be used for all the desserts in the book, but it will be hard to resist Jeniâ™s breakthrough recipes for dairy-free ice cream, frozen custard, and soft-serve. Thirty brand-new flavors, including Cumin & Honey Butterscotch and Extra-Strength Root Beer Ice Cream, attest to the magic of this unique and alluring collection.

## Book Information

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## Customer Reviews

Oh yeah! The recipes in this book are really great. Besides specific recipes, she has a lot of ideas for variations For example; This is your basic "go to" ice cream recipe. Here are a few things that

you can do with it. Or, Here's a Lady Cake recipe. (The basic lady cake is really good, by the way.) Once you have the cake, here are some fillings or toppings. Or, here's how you can jazz up the presentation. I have not tried her cocktails; I bet they are good too. This is another of those inspirational idea books. She has included several pages of "gravel". Those are crumbly things that you can top your ice cream or cake with (different recipes; different flavors). It's probably worth reading even if you don't use any of the recipes. There are still a lot of recipes in this book that I have not made yet, but I probably will. Just bit of advice... The double base ice cream recipe always foams up for me when I cook it. I would recommend using a much bigger pan. Oh, in this recipe make sure that you really whisk the cornstarch slurry well. If you don't , it can come out lumpy. That's OK if you make raspberry ice cream with seeds, otherwise, those lumps can be distracting. The flavor is good even so. Yes, this ice cream was engineered well and it has a memorable flavor, even without additives. GoodLuck and enjoy!

This book contains many unique flavors that I can't wait to try. I recently made the goat cheese ice cream using the attachment to my Kitchen Aid mixer. Swirled in some homemade black raspberry sour cherry jam and it was delicious. The directions are very clear and easy to follow. The base recipe is very simple and i look forward to trying other flavors. So far so good. I will update this review if my opinion changes.

I loved Jeni's first book, and this one is just as phenomenal. With her last book, I could never find the motivation to go beyond the ice creams. With this book, the cakes and desserts are absolutely amazing! I've made the bread pudding with whiskey caramel sauce, macaroon cake, and "the cake" so far and they've all turned out well. If you're looking for "easy", this isn't the book for you, but her directions are very clear and complete and make even the most complicated recipe doable.

Love the first book. Second has may be one ice cream recipe i would try. Disappointing

Good book, very informative. 4/5 for the use of corn syrup in the ice cream. That's a bummer.

Haven't used it yet but a neighbor had. Speaks highly of it and had used it many times

This book is really an amazing companion to the 1st one - while some of the ice cream flavors are decidedly unusual , it teaches both the basics and what you need to adorn your ice creams - from

interesting cakes, to gravel, meringue, jam , everything. Also she teaches how to create your own creations.

Great follow-up to Jeni's Splendid Ice Creams at Home. Lots of great desserts to pair with ice cream as well as some additional ice cream flavors. Because of the risks she takes, I don't expect to like everything she has, but her technique is wonderful and I'm always intrigued by her flavor pairings.

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