



## Look for the Seal

California Milk Advisory Board

### ***I SCREAM, YOU SCREAM...FOR REAL CALIFORNIA ICE CREAM***

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California, the nation's largest ice cream producer, has witnessed many modern-day ice cream firsts - from the world's first hot fudge sundaes in Hollywood in 1906 to the largest ice cream sundae ever-constructed in Anaheim in 1985. Create your own ice cream first by taking your favorite flavor up a notch or two - from beloved classics like vanilla or chocolate to unique, artisanal flavors like creamsicle or lavender vanilla -with the following creative ideas:

#### ***MINI ICE CREAM SANDWICHES***

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Sandwich one of the new, decadent ice cream flavors made by California ice cream makers between homemade or purchased butter cookies for a tasty treat not soon to be forgotten. Flavors such as Orange Creamsicle, Coffee with Brownie Bits, Banana Cinnamon, Rum and Raisins, Dulce de Leche, Cherry Chocolate Chip, Peppermint Stick and Chocolate Burnt Almond are just a few of the wide array of choices available to consumers in their grocery freezer case.

#### ***SUPER SUNDAES***

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Create a signature sundae sure to impress with some of the current flavor trends.

- Mediterranean Moo: Chocolate ice cream, olive oil, sea salt and whipped cream
- Salty Cow: Vanilla ice cream, salted caramel sauce and toasted pecans
- S'more Please: Chocolate ice cream, marshmallows and graham cracker crumbles
- Dark & Smoky: Vanilla ice cream, dark chocolate sauce and bacon bits

#### ***ICE CREAM PIE***

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Create an easy no-bake pie by combining puffed rice cereal and chocolate to create a decadent crust, fill with Dulce de Leche ice cream and then top with whipped cream, chocolate syrup and glazed pecans.

For more creative recipes and ideas, visit [www.RealCaliforniaMilk.com](http://www.RealCaliforniaMilk.com)

## REAL CALIFORNIA BUTTER BUTTONS

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- 2 cups all-purpose flour
- ¼ teaspoon sea salt
- 1 cup Real California unsalted butter, room temperature
- ½ cup powdered sugar
- 1 teaspoon pure vanilla extract

In a bowl, whisk together flour and salt. With an electric mixer or a hand mixer, beat butter about 1 minute or until soft and creamy. Add sugar and beat about 2 minutes or until smooth. Beat in vanilla extract. Gently fold in flour mixture just until incorporated. Flatten dough into a disk, wrap in plastic wrap and chill for 1 hour.

Position rack in middle of oven; heat oven to 350°F. Line 2 baking sheets with parchment or waxed paper. On a lightly floured surface, roll out dough 1/4-inch thick. Cut into rounds with a 1-inch cookie cutter. Place on prepared baking sheets and refrigerate for about 15 minutes (this will firm up the dough so that the cookies will hold their shape while being baked). Bake 8-10 minutes or until cookies are very lightly browned. Cool on a wire rack.

Makes 9 dozen cookies

*TIP: Use these cookies to sandwich your favorite Real California ice cream flavor.*

*\*recipe from Boho Restaurant, Los Angeles, California*