



Hudsonville



HUDSONVILLE ICE CREAM'S
HOLIDAY DESSERT
RECIPE BOOK





'TIS THE SEASON FOR MAKING MEMORIES SWEETER!

Here at Hudsonville, we're about more than ice cream—we're about making all of life's moments a little sweeter.

To spread some holiday cheer and celebrate the most wonderful time of the year, we teamed up with some friends who share our love of making delicious desserts and created a holiday cookbook filled with festive and flavorful recipes you can try at home.

With more than 15 desserts to choose from, we hope you find new ways to sprinkle even more joy into your holiday traditions! So, deck the halls, don your favorite holiday sweater and make the season merry. After all, life is even sweeter when you're making memories with the people you love.

**HAPPY HOLIDAYS FROM OUR
FAMILY TO YOURS!**

- The Hudsonville Ice Cream Team





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Created by:
ANNA BAUN
of *A Lily Love Affair*

This year will be the first year Shawn and I will serve an entirely vegan holiday meal for our family. I wanted a dessert option that would win over both vegan and non-vegan family and friends alike. And boy are these mini vegan apple pies a crowd pleaser! For even more added goodness, I topped these mini pies with a generous scoop of Hudsonville Ice Cream's Dairy Free Caramel Cookie Dough.

MINI WALNUT APPLE PIE

SERVES 6

DAIRY FREE



INGREDIENTS:

Pie Crust:

- 2 1/2 cups flour
- 3 tablespoons sugar
(you can also use coconut sugar)
- 1 cup vegan butter
- 4 tablespoons cold water
- 1 teaspoon salt

Cinnamon Apple Filling:

- 2 1/2 cups thinly sliced or cubed, peeled apples
(about 6 medium)
- 3 teaspoons cinnamon
- 1 tablespoon lemon juice
- 2 tablespoons cornstarch
- 1/4 cup sugar
- 1/8 teaspoon nutmeg
- 1/2 cup walnuts, chopped

DIRECTIONS:

Pie Crust:

1. In a large mixing bowl, mix flour, sugar and salt. Add cubed vegan butter and mix well with hands or mixer. Slowly add cold water while continuing to knead until the dough clumps together.
2. Divide the dough mixture in half and shape each half into a large ball. Wrap in a cling film and allow to cool in the refrigerator for a half hour or more.

Cinnamon Apple Filling:

1. Peel and core the apples, slice into small cubes or slices.
2. In a large bowl, gently mix filling ingredients. Set aside.
3. On a flat surface, coat lightly with flour and roll out one of the two dough balls to about 1/8 inch thickness.
4. Using a 4.5 inch cookie cutter, cut out 6 pie circles.
5. Gently place each circle pie crust in each cavity of a greased muffin tin and gently press the dough down and around the sides of each cavity.
6. Evenly distribute the apple pie filling and chopped walnuts in each cavity of the muffin tin.
7. Remove the other dough ball from the fridge.
8. On a flat surface, coat lightly with flour and roll out the dough ball to about 1/8 inch thickness.
9. Cut out your designs for the tops of each pie and place them strategically on top. Lightly cover the muffin tin with foil.
10. Bake at 425 degrees for 40 minutes or until pie crust is lightly golden brown and the filling is bubbling. NOTE: I recommend turning the muffin tin in the oven at the 20 minute mark to ensure each pie is browned evenly.
11. At the 40 minute mark, remove the muffin tin from the oven and remove foil. Place the muffin tin back in the oven for 5 minutes, or until tops are lightly golden brown.
12. Allow the pie to cool before gently removing.
13. Top with your favorite Dairy Free Hudsonville Ice Cream flavor and enjoy!



Created by:
SARAH BATES
of The Chef Next Door

When my sons were very young, we started a tradition with my parents to have a fun and festive Christmas Eve celebration. Instead of fixing a big dinner, we each pick a few of our favorite appetizers and make a big spread to snack on all night long. We watch our favorite holiday movies, play board games and enjoy each other's company. A few years back, I decided to add to our tradition and surprise everyone with a special new recipe for dessert. This Chocolate Peppermint Stick Ice Cream Cake is one dessert that is easy to make and adored by the whole family. It tastes like Christmas and is beautiful, too!

CHOCOLATE PEPPERMINT STICK ICE CREAM CAKE

SERVES 12



INGREDIENTS:

- 1 9 ounce package chocolate wafer cookies
- 1/2 cup (1 stick) unsalted butter, melted
- 1 teaspoon peppermint extract
- Hudsonville's Limited Edition Peppermint Stick ice cream
- 1/2 cup whipping cream
- 4 ounces semisweet chocolate, chopped
- 12 hard peppermint candies, chopped into pieces

DIRECTIONS:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a food processor, finely process the cookies. Slowly drizzle in the melted butter and the peppermint extract, and process until the crumbs are completely moistened. Press the crumb mixture firmly onto the bottom of a 9 inch springform pan. Bake for 12-15 minutes, until the crust is set. Place the pan on a cooling rack and allow the crust to cool completely. While the crust is cooling, set the ice cream on the counter to soften.
3. Place the ice cream in a large bowl and mix it until smooth and no lumps remain. Spoon the ice cream into the crust and spread evenly. Freeze until firm, about 4 hours.
4. In a small saucepan, warm the cream over low heat until hot but not boiling. Add in the chopped chocolate and allow to set for 5 minutes. Stir until smooth, then allow to cool slightly.
5. Pour the cooled ganache over the ice cream cake, carefully spreading it out evenly and to the edges with an offset spatula. Sprinkle with the chopped peppermint candies. Return the cake to the freezer and allow to freeze completely, at least 4 hours.
6. When ready to serve, release the sides of the springform pan and transfer the cake to a platter. Cut into 12 pieces and serve immediately. Freeze any leftovers in an airtight container for up to one week.



Created by:
KIT GRAHAM
of The Kitchchen

I love how the holidays bring people together, and I love how holiday gatherings are so food-focused. My holiday ice cream bars are a festive no-bake treat. You can use your favorite cookie cutters to make winter-themed shapes. These are easily customizable, so you can also easily make heart-shaped ice cream bars for Valentine's Day!

HOLIDAY ICE CREAM BARS

SERVES 10-12



INGREDIENTS:

Hudsonville's Limited Edition
Peppermint Stick ice cream

Sprinkles

White chocolate melts

DIRECTIONS:

1. To make this no-bake dessert, find a baking sheet that will fit in your freezer, line it with foil and add some sprinkles.
2. Spread a layer of melted white chocolate on the baking sheet, and arrange your favorite cookie cutters on top.
3. Fill the cookie cutters with ice cream.
4. Return to the freezer for 2 hours.
5. Remove the ice cream from the cookie cutters and add the popsicle sticks. Keep in the freezer until you are ready to serve.



Created by:
SAMANTHA KRAMER
of Gold Coast Girl

I love to entertain, especially during the holiday season. It's an easy excuse to dress up and break out all the festive décor and treats. We usually host a few gatherings for friends and family, and this peppermint ice cream pie is always a big hit. It's not only extremely festive, but oh so delicious. It's super easy to make and the perfect addition to any gathering you might be planning this holiday season.

PEPPERMINT ICE CREAM PIE

SERVES 8



INGREDIENTS:

1 chocolate cookie pie crust
(found in the baking section of most grocery stores)

Hudsonville's Limited Edition Peppermint Stick ice cream, softened

1 can whipped cream
(or you can make your own from scratch)

1 package peppermints or candy canes

DIRECTIONS:

1. Remove your Peppermint Stick ice cream from the freezer and let it sit on the counter for 15–20 minutes. Then, place the entire carton in a metal bowl and stir until smooth.
2. Transfer the softened ice cream into the cookie pie crust and smooth out with a spatula. Cover with tinfoil and place in the freezer for a half hour.
3. Remove the pie from the freezer and evenly spread the whipped cream over the ice cream. Use a spatula to get it nice and smooth. Cover again with tinfoil and place in the freezer overnight.
4. Crush the peppermints and/or candy canes by placing them in a plastic bag and pounding them with either a rolling pin or meat pounder. The smaller the pieces, the better.
5. The next day, distribute the crushed peppermints evenly across the pie.
6. Cover with tinfoil and place back in the freezer until ready to serve.

HELPFUL TIPS:

Make sure to soften the ice cream beforehand by leaving it out (about 15–20 minutes). I also like to transfer mine to a big metal bowl and stir it around to create a uniform texture.

After adding the whipped cream topping, let the pie sit overnight before adding the final crushed peppermint layer. Otherwise, all the pieces of peppermint will sink into the whipped cream topping and you will have a soggy puddle.

Use a spatula when spreading out each layer. It will help evenly distribute the ice cream as well as the whipped cream topping.

When cutting the pie, first run your sharp knife under hot water. This will help create a clean cut.

Since we are dealing with ice cream here, leave the pie in the freezer until you are ready to serve. Otherwise, it will begin to melt.



Created by:
SHELLY WESTERHAUSEN
of Vegetarian Ventures

Oh, how I love the holidays: the festive baking, the lazy mornings in your slippers and robes, time with family, and the colorful decorations! As I've gotten older, my favorite part about the holidays has shifted from the gifts to being able to spend time with my family. I love serving this gingerbread sundae during the holidays because you can get your whole family involved. Set all the components out in bowls and let everyone assemble it for themselves.

GINGERBREAD BROWNIE SUNDAE WITH MOLASSES DRIZZLE

SERVES 12



INGREDIENTS:

Gingerbread Brownies:

- 1 cup (2 sticks) unsalted butter
- 1/2 cup molasses
- 1 cup brown sugar
- 1/2 teaspoon vanilla extract
- 3 large eggs
- 1 3/4 cups all-purpose flour
- 1/4 cup cocoa powder
- 1 tablespoon ground cinnamon
- 1 1/2 teaspoons ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon sea salt
- 1/2 cup semisweet chocolate chips,
divided (*I used mini-chips but regular
will work too*)

Everything Else:

- Hudsonville's Limited Edition
Peppermint Stick ice cream
- 1/4 cup warmed molasses
- Garnish: crushed peppermint
candies and/or chocolate chips

DIRECTIONS:

1. Preheat oven to 350 degrees Fahrenheit and line a 9x13 inch baking pan with parchment paper.
2. In a medium saucepan, melt the butter over medium heat. Remove from heat and whisk in 1/2 cup molasses, brown sugar and vanilla extract. Let cool for 5 minutes and then whisk in the eggs.
3. In a medium mixing bowl, whisk together the all-purpose flour, cocoa powder, cinnamon, ginger, cloves and sea salt. Make a well in the center of the dry ingredients and add the wet mixture. Use a spatula to fold the dry ingredients into the wet ingredients, until combined. Mix in half of the chocolate chips (1/4 cup).
4. Transfer batter to prepared baking pan and smooth out into an even layer. Sprinkle with remaining chocolate chips. Bake until the center is set, about 25 minutes. Remove from oven and let cool slightly.
5. When ready to serve, divide the ice cream evenly between 12 bowls. Crumble the gingerbread brownies over the ice cream and drizzle with warm molasses. Sprinkle with peppermint candy or chocolate chips. Serve right away before the ice cream melts!



Created by:
ERICA ECKMAN
of Everything Erica

The holidays are the perfect time to decompress from the year and reconnect with family. It's my favorite because there is nothing I love more than bonding over food — that's basically all we do during the holiday season. One of my favorite desserts to make is this giant, festive skillet cookie because everyone can sit around the table with their spoons and dig in together, family-style. I love the idea of everyone you love going in on one giant, melty cookie and just laughing, chatting and enjoying each other's company.

'TIS THE SEASON SKILLET COOKIE

SERVES 6



INGREDIENTS:

1 cup (2 sticks) butter

1 cup brown sugar

1/2 cup sugar

2 eggs

1 teaspoon vanilla

2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1 cup red and green
chocolate candies

Hudsonville's Limited Edition
Peppermint Stick ice cream

DIRECTIONS:

1. Preheat oven to 325 degrees Fahrenheit.
2. In a cast iron skillet, melt the butter over medium heat and stir often until the butter has started to bubble and is completely melted. Turn down the heat and add both kinds of sugar. Stir constantly until the mixture is combined, smooth and glossy. This takes about 5-8 minutes.
3. Chill for 10-15 minutes in the refrigerator.
4. Once chilled, add eggs and vanilla. Stir well.
5. Once combined, carefully start to fold in the flour, baking soda and salt.
6. Once fully combined, mix in the chocolate candies.
7. Bake for 26 minutes, or until the edges are lightly golden brown. It will be very puffy when it's all done!
8. Top with Hudsonville's Limited Edition Peppermint Stick ice cream and toppings of your choice. I went with mini chocolate candies and sprinkles!



Created by:
GAVIN & KAREN
of Couple in the Kitchen

There's no clearer sign that Christmas is coming in our household than when we finally see Hudsonville's Limited Edition Peppermint Stick ice cream on the shelves. It's a seasonal favorite of ours. We put a spin on this holiday classic that satisfies everyone's taste buds, from young to old, with our peppermint mocha affogato. A traditional affogato is a scoop of vanilla ice cream or gelato, topped with hot espresso. It's the perfect mix of hot and cold in a sweet and satisfying dessert. It is the holiday season, so there's no better time to put a festive twist on the classic Italian cafe dessert. We swapped out the espresso with hot chocolate and added fun toppings like candy canes, whipped cream and festive sprinkles.

The weather outside is getting cold, but it's always the right time for ice cream in our books!

PEPPERMINT MOCHA AFFOGATO

SERVES 1



INGREDIENTS:

2 scoops of Hudsonville's Limited Edition Peppermint Stick ice cream

6 tablespoons hot cocoa mix

12 ounces whole milk or coffee

Whipped cream

Sprinkles

Italian cookie straws

Candy canes

DIRECTIONS:

1. Start by simmering your milk in a saucepan on medium heat. If you'd prefer to use coffee, just use your hot coffee. Once warm, stir in your hot cocoa mix.
2. Scoop 2 large scoops of Hudsonville's Limited Edition Peppermint Stick ice cream into your favorite mug.
3. Pour the hot cocoa over the ice cream. Top with whipped cream and sprinkles. Garnish with candy canes and cookie straws.



Created by:
PAIGE RHODES
of My Modern Cookery

Coming from a foodie family, the holidays are all about gathering around food, particularly sweets. Every year, my mother, grandfather and I make a day out of preparing any and all Christmas treats we can think of. You can always find more than one treat with both peppermint and chocolate, which is how this recipe was dreamed up! Not only will these ice cream bars be a total conversation starter, you can get the whole family involved with layering, sprinkling and drizzling!

BROWNIE BOTTOM PEPPERMINT ICE CREAM BARS

SERVES 12



INGREDIENTS:

1 box brownie mix, 15-18 ounces, made according to package directions in an 8x8 inch pan
(I used double chocolate for extra chocolate flavor)

6 cups Hudsonville's Limited Edition Peppermint Stick ice cream

1 cup semisweet chocolate chips

3 tablespoons coconut oil
(measured while solid)

5 chocolate sandwich cookies, crushed

Sprinkles and crushed peppermint sticks to garnish

DIRECTIONS:

1. Line an 8x8 inch baking dish with parchment paper, leaving an overhang to remove bars later.
2. Bake brownies according to package directions. Let cool completely before moving on to the next step.
3. Top brownies with the ice cream, spreading evenly.
4. Cover and place in freezer for at least 3 hours.
5. Add the chocolate chips and coconut oil to a microwave-safe bowl. Microwave in 20-30 second increments, making sure to stir well after each increment, until completely melted and smooth.
6. Allow to cool for a few minutes before using.
7. After bars have been in the freezer for at least 3 hours, take out and top with crushed chocolate sandwich cookies. Drizzle melted chocolate over brownies and top with crushed peppermint sticks and sprinkles, if desired.
8. Serve immediately.



Created by:
YUMNA JAWAD
of Feel Good Foodie

My best holiday memories are centered around faith, family, friends, food and traditions. Every year, I try to plan ahead so I'm not frazzled and feeling like I'm missing anything. But it always ends up being perfectly imperfect — and I'm okay with that because that's what makes the holidays so memorable. Still, I love to have a few easy entertaining and recipe ideas to fall back on to keep up the holiday cheer! This fuss-free, dairy-free mint chocolate brownies recipe is one of those you can keep in your back pocket to enjoy during the most wonderful time of the year.

MINT CHOCOLATE BROWNIES

SERVES 16

DAIRY FREE



INGREDIENTS:

2 cups unbleached all-purpose flour
2 cups cane sugar
3/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon salt
1 cup water
1 cup vegetable oil
1 teaspoon vanilla extract
2 pints Hudsonville Ice Cream's Dairy Free Mint Fudge Cookie
1 cup whipped coconut cream
Shaved chocolate, for topping

DIRECTIONS:

1. Preheat the oven to 350 degrees Fahrenheit, and line a 9x13 inch baking pan with parchment paper larger than the baking dish, so it extends at least an inch over the edges of the pan.
2. In a large bowl, stir together the flour, sugar, cocoa powder, baking powder and salt. Pour in water, vegetable oil and vanilla; mix until well blended. Spread evenly in the prepared baking pan.
3. Bake in the preheated oven, until the top is no longer shiny, about 25–30 minutes. Cool completely and place in freezer to chill.
4. Soften ice cream until you can easily stir it with a spoon. Gently spread in an even layer over chilled brownies. Top with cool whipped topping and spread out into an even layer. Sprinkle shaved chocolate on top. Freeze until firm, about 4–5 hours.
5. When ready to serve, let sit at room temperature for about 10–15 minutes to soften. Remove from pan using the overhanging parchment paper, and then cut into squares.



Created by:
HUDSONVILLE ICE CREAM

Looking to add a peppermint twist to a classic ice cream favorite the whole family will enjoy this holiday season? We've got the perfect sweet treat to help you spread some holiday cheer! These peppermint stick ice cream sandwiches are delicious and super easy to make. Simply follow the recipe and watch the smiles appear.

CHOCOLATE PEPPERMINT ICE CREAM SANDWICHES

SERVES 4-6



INGREDIENTS:

Hudsonville's Limited Edition Peppermint Stick ice cream, softened

1 1/2 cups all-purpose flour

1/2 cup unsweetened cocoa

1/4 teaspoon coarse salt

1/2 cup granulated sugar

1/2 pound (2 sticks) unsalted butter, room temperature

1 box peppermint candy canes, crushed

DIRECTIONS:

1. In a small bowl, sift together flour and cocoa; add salt and set aside.

2. In another bowl, mix butter on medium speed until fluffy (about 3-5 minutes).

3. Mix in sugar with butter on medium speed until combined and very light.

4. Add in flour mixture; mix on low speed until combined and dough sticks together when squeezed.

5. Shape dough into a ball and wrap in waxed or parchment paper; chill until slightly firm. Roll out dough to 1/4 inch thick. Cut into cookies using a 3 inch round cookie cutter.

6. Preheat oven to 325 degrees Fahrenheit. Place and space out cookies on baking sheet lined with parchment paper. Bake cookies until firm (17-20 minutes).

7. Transfer cookies to wire rack to cool completely. Meanwhile, scoop small balls of ice cream into electric mixer bowl (mix 2 minutes to soften).

8. When cookies cool, put a scoop of ice cream on a cookie and place second cookie on top. Roll cookie sides in crushed peppermint candy canes; freeze about 1 hour. Then enjoy!



Created by:
DANIELLE SMITH
of **Pretty Extraordinary**

The holidays are, by far, my favorite time of year. Not only do I love gift giving and all things good that come with the season, I'm incredibly grateful for the time I spend with the people who mean the very most to me. Whether it is baking in the kitchen with my kids, or surprising friends with a dessert I know they will love, this peppermint bark ice cream cheesecake combines the holiday flavors we all love — peppermint, chocolate, creamy cheesecake and the perfect amount of ice cream to make your eyes sparkle and your tummy ask for more.

PEPPERMINT BARK ICE CREAM CHEESECAKE

SERVES 12



INGREDIENTS:

Crust:

26 chocolate cookies, crushed

7 tablespoons melted butter

Peppermint Barks:

4 oz white baking chocolate

4 oz milk chocolate baking chocolate

1 teaspoon coconut oil (*divided*)

1/4 teaspoon peppermint extract
(*divided*)

1/4 teaspoon vanilla extract (*divided*)

1 1/2 cups crushed hard peppermint
candy (*divided*)

Filling:

20 oz softened cream cheese

1/4 cup sour cream

1/2 cup sugar

24 oz Hudsonville's Limited Edition
Peppermint Stick ice cream
(1/2 container), softened

1/2 frozen milk and white chocolate
peppermint barks
(*broken into pieces*)

Garnish:

1/2 frozen milk and white chocolate
peppermint barks (*broken into pieces*)

1 cup crushed peppermint candy

Whipped cream

DIRECTIONS:

Peppermint Bark:

1. Melt 4 ounces of white chocolate broken into pieces with 1/2 teaspoon coconut oil (or vegetable oil) in microwave, for 30 seconds at a time. Stir until completely melted. Add 1/8 teaspoon of peppermint extract and 1/8 teaspoon of vanilla extract. Spoon onto parchment paper lined baking sheet. Place in the freezer for 30 minutes.

2. Repeat step 1 with milk chocolate. Steps 1 and 2 can be done the day before and stored in freezer until you are ready to make the entire recipe.

3. Once chilled, cut both peppermint barks into tiny pieces and save for filling and garnish.

Chocolate Crust:

1. Line the bottom of a 9 inch springform pan with parchment paper. Grease the sides of the pan.

2. Crush chocolate cookies into crumbs.

3. Melt 7 tablespoons of butter.

4. Combine chocolate crumbs and melted butter, then press the mixture evenly into bottom of pan. Put in the freezer to firm the crust while making filling.

Filling:

1. In a large bowl, combine cream cheese, sugar, and sour cream until smooth.

2. Fold in Hudsonville's Limited Edition Peppermint Stick ice cream until combined.

3. Sprinkle 1/2 of both peppermint barks into filling. Stir.

4. Pour filling over chocolate crumb crust. Sprinkle handful of crushed peppermint candies over top.

5. Freeze for 4-6 hours.

To Serve:

1. Garnish with whipped cream, chopped peppermint bark and crushed peppermint candy.

2. Serve immediately and enjoy.

3. Store in the freezer — assuming you have any leftovers! (We didn't.)



Created by:
LORI YATES
of Foxes Love Lemons

When I was a kid, my mom bought mint-flavored Christmas tree-shaped ice cream bars every holiday season. I remember always having one on Christmas Eve, right before I set out milk and cookies for Santa and headed to bed. Peppermint ice cream will now always make me think of Christmas. This chocolate peppermint ice cream treat is super easy to put together, and serves a crowd of 12, making it perfect for sharing with family and friends.

CHOCOLATE PEPPERMINT ICE CREAM CAKE

SERVES 12



INGREDIENTS:

1 package (9 ounces) chocolate wafer cookies

1 stick (8 tablespoons) unsalted butter, melted

2 tablespoons granulated sugar

Hudsonville's Limited Edition Peppermint Stick ice cream

1 1/2 cups heavy cream

3 tablespoons powdered sugar

1 teaspoon vanilla extract

Hot fudge, crushed candy canes, semisweet and/or white chocolate chips for serving (optional)

DIRECTIONS:

1. Preheat oven to 350 degrees Fahrenheit. In a food processor fitted with a knife blade attachment, pulse wafer cookies until they form fine crumbs. Transfer to medium bowl and add butter and granulated sugar. Stir until well combined. Press mixture evenly into bottom of ungreased 9x13 inch baking dish.

2. Transfer to oven and bake for 8 minutes.

3. Transfer to cooling rack and allow to cool completely before continuing.

4. Remove ice cream from freezer and allow to stand at room temperature for 15 minutes. Spread softened ice cream in an even layer over cookie crust. Transfer to freezer and freeze at least 1 hour or until ice cream is completely frozen.

5. In the bowl of a stand mixer fitted with a whisk attachment, whip heavy cream, powdered sugar and vanilla at medium-high speed for 3-4 minutes or until medium peaks form. Spread whipped cream over ice cream layer and transfer back to freezer. Freeze for 4 hours or up to 2 days before serving.

6. To serve, let stand at room temperature for 10 minutes before cutting. Cut into 12 pieces and serve topped with hot fudge, candy canes and/or chocolate chips, if desired.



Created by:
ANNA BAUN
of A Lily Love Affair

These tasty, no-fuss peppermint ice cream sandwiches are an immediate crowd pleaser. While I typically like to make recipes from scratch, today's recipe caters to those of us that are limited on time this holiday season. I have to start by saying, Shawn and I have made these for holiday entertaining and hosting, and our guests are always big fans. With that said, these peppermint ice cream sandwiches require less than two key items and less than 10 minutes of your time.

PEPPERMINT ICE CREAM SANDWICHES

SERVES 6



INGREDIENTS:

Hudsonville's Limited Edition Peppermint Stick ice cream

Your favorite cookie recipe

DIRECTIONS:

1. To save time, I purchase store-bought chocolate chunk cookies (my family's favorite) and Hudsonville's Limited Edition Peppermint Stick ice cream. I have also used sugar cookies. If you choose to go with a store-bought cookie as opposed to homemade, choose a cookie that is slightly softer. The "harder" the cookie, the more likely it is to crack or break when you add and spread the ice cream.
2. Once you have chosen your cookie, place one side down on your counter or pan and apply 2-3 generous scoops of ice cream around the edge of the cookie. The number of scoops will be dependent on the size of your cookies and your desired ice cream thickness. When placing the scoops of ice cream on the cookie, try placing them as close to the edge of the cookie as possible. If needed, you can always add another small scoop to fill the center.
3. With all of your desired scoops on top of the one side of the cookie, gently press down on the ice cream to evenly spread across the cookie. I like to put enough ice cream on the cookie so it leaves roughly a half-inch to an inch-thick layer. Place the other cookie bottom down on top of the ice cream to form the sandwich. Once each individual cookie is complete, place each back in the freezer on a platter to avoid them melting.
4. If you desire, you can also add fun sprinkles or crushed peppermint pieces to the edge of one side or all around the ice cream. It's a great way to add a little flavor and fun to the sandwich.
5. Serve and enjoy! If you don't eat all of the cookies, store them in a freezer-safe bag for future enjoyment!



Created by:
MELISSA BELANGER
of Simply Whisked

The thing I love most about the holidays is the excuse for indulgences like hot chocolate. We frequently have a cup of piping hot chocolate, but why not enjoy this cold weather classic in dessert form, too? This frozen hot chocolate comes to life with a festive, holiday twist that everyone can enjoy thanks to Hudsonville Ice Cream's Dairy Free Chocolate flavor.

FROZEN HOT CHOCOLATE

SERVES 1-2

DAIRY FREE



INGREDIENTS:

1 1/2 cups ice cubes

1 cup dairy-free milk

1/4 cup chocolate syrup

2 tablespoons cocoa powder

1 pint Hudsonville Ice Cream's
Dairy Free Chocolate

1/2 teaspoon peppermint extract

For topping:

Vegan whipped cream

Crushed peppermint candies

DIRECTIONS:

1. In the order listed, place ingredients into a high speed blender and blend until smooth.
2. Pour into serving glasses and top with whipped cream and crushed peppermint.
3. Serving tip: Freeze your glasses before serving to keep your drinks extra cold.



Created by:
CHARLOTTE LAMONTAGNE
of Sweet Sundays

Most of my holiday memories involve food — making it, eating it and sharing it with my loved ones! My family loves to be in the kitchen, so we share responsibilities for holiday meals. I'm always put in charge of dessert, so every year I set out to find something that picky eaters will love AND is festive by nature. This ice cream yuletide log cake checks all the boxes, and I can't wait to make it for dessert this holiday season.

ICE CREAM YULETIDE LOG CAKE

SERVES 8-10



INGREDIENTS:

Chocolate swiss roll cake:

6 eggs, separated

3/4 cup sugar, separated

Pinch of salt

1/2 teaspoon vanilla extract

1/3 cup cocoa powder

1/3 cup flour

1/4 cup powdered sugar

Hudsonville's Limited Edition
Peppermint Stick ice cream

Chocolate buttercream:

1/2 cup butter

1 1/4 cups powdered sugar

1/4 cup cocoa powder

1/8 teaspoon salt

DIRECTIONS:

1. Preheat the oven to 350 degrees Fahrenheit. Prepare an 11x17 inch sheet pan by spraying it with nonstick spray and covering with parchment paper. Set aside.

2. Beat egg whites on medium high until soft peaks form, about 3-4 minutes. Add 1/4 cup of the sugar and a pinch of salt. Continue beating until shiny stiff peaks are formed, then beat another 2 minutes. Set aside.

3. Mix together the egg yolks, remaining sugar and vanilla extract for about a minute, or until the mixture begins to lighten in color.

4. Sift the flour and cocoa powder into the egg yolks and mix gently until just combined. Fold in the egg whites.

5. Pour onto the prepared baking pan and use your spatula to spread it evenly.

6. Bake for 12 minutes. While the cake is baking, lay out a clean dish towel on the counter and sift powdered sugar onto it.

7. When the cake is ready, it will be fragrant and spring back lightly when touched. Remove from the oven. Run a knife around the edge of the pan to make sure it will come out and then flip the pan over the prepared dish towel. While the cake is still warm (don't let it cool flat!), roll it up using the dish towel and let cool in a rolled up shape.

8. While waiting for the cake to cool, take the ice cream out of the freezer to soften. Once the cake is cool and the ice cream is soft, carefully unroll the cake. Spread the melted ice cream over the cake and roll it back up. Place in freezer for approximately 4 hours.

9. Before you serve the cake, prepare the buttercream to decorate it. In the bowl of a stand mixer, beat the butter until smooth. Sift the powdered sugar and cocoa powder into the bowl and mix on medium low until fully incorporated. Turn mixer on high until the buttercream gets airy and lighter in color, about 3-4 minutes. Add in the salt.

10. Remove the cake from the freezer and top with the buttercream. Use a knife or spatula to create grooves in the buttercream to resemble a tree trunk.



Created by:
ELIZABETH SHELTON
of Under The Willow Tree

What I love most about the holidays is the time that is spent with family and friends. The spirit of the season really shines through giving, especially through delicious food! This ultra-dreamy Mint Fudge Shake is the perfect festive treat for the holidays. Create this creamy and refreshing recipe in just five minutes!

MINT FUDGE SHAKE

SERVES 1-2

DAIRY FREE



INGREDIENTS:

1 pint Hudsonville's Dairy Free Mint Fudge Cookie ice cream

1/2 - 1 cup dairy-free milk

Crushed peppermints

Dairy-free whipped cream
(optional)

DIRECTIONS:

Candy Cane Rim:

1. Choose a glass.
2. Place candy canes in blender and pulse until crushed, then place in shallow dish and set aside.
3. Mix together 1 tablespoon of powdered sugar and 1 tablespoon of water. Dip the rim of the glass into mixture, then dip into crushed candy canes and rotate until covered. Set glasses aside to dry.

Shake:

1. In a blender, add the Hudsonville Dairy Free Mint Fudge Cookie ice cream and the dairy-free milk (use more for a thinner shake and less for a thicker shake).
2. Blend until smooth.
3. If you would like, top the shake with dairy-free whipped cream and crushed peppermint.
4. Enjoy immediately!



Created by:
HUDSONVILLE ICE CREAM

Make some holiday magic this year with a simple and delicious Peppermint Marshmallow Ice Cream Pie. Featuring a rich chocolate cookie crust and layers of frosty Peppermint Stick ice cream topped with gooey marshmallows and crushed candy canes! It's sure to please even the pickiest grinch!

PEPPERMINT MARSHMALLOW ICE CREAM PIE

SERVES 8-10



INGREDIENTS:

4 cups Hudsonville Limited Edition Peppermint Stick ice cream, softened and divided

20 chocolate wafer cookies, coarsely crushed and divided

1 1/4 cups miniature marshmallows, divided

8 peppermint candy canes, crushed

8 chocolate wafer cookies

DIRECTIONS:

1. Place 2 tablespoons Hudsonville Limited Edition Peppermint Stick ice cream in a small microwave-safe bowl.
2. Microwave on high 20 seconds or until ice cream melts. Spread melted ice cream in the bottom of a 9 inch pie plate. Arrange half of crushed chocolate wafer cookies in bottom of pie plate.
3. Place remaining ice cream, 1 cup marshmallows, and 6 crushed candy canes in a large bowl. Beat with a mixer at medium speed until well combined.
4. Spoon half of mixture evenly into crust, and sprinkle evenly with remaining crushed cookies. Spread remaining ice cream mixture over crushed cookies.
5. Arrange whole cookies around outside edge of pie; sprinkle top of pie with remaining 1/4 cup marshmallows and 2 crushed candy canes.
6. Cover and freeze 4 hours or until firm.



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