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Scoop Adventures: The Best Ice Cream Of The 50 States: Make The Real Recipes From The Greatest Ice Cream Parlors In The Country



Synopsis

Make Ice Cream From the Best Creameries in the Country In the Comfort of Your Own Kitchen! What if you could have the greatest ice cream flavors from any of the 50 states in your kitchen? With Scoop Adventures, you'll have the recipes from the best shops in New York, Maryland, Illinois, Hawaii and everywhere in between. Lindsay Clendaniel, creator of Scoop Adventures, has found the best creameries from across the country and adapted their authentic recipes so you can make them in your own ice cream maker for your friends and family. These easy and delicious recipes include: Chipotle Raspberry Nebraska Sweet Corn Banana Pudding Rosemary Honey Walnut Prickly Pear Coconut Red Velvet Lavender Caramel Swirl Pumpkin Ale Apple Butter Rummy Pecan. With over 80 recipes from all over the US, tried and tested for your kitchen, there is sure to be a flavor for every mood and every taste preference. With the stories behind the flavors, colorful photos of the shops and most importantly, tasty and one-of-a-kind recipes, you'll have everything you need to scoop your way across America's best flavors.

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Customer Reviews

I own several ice cream books but am always on the lookout for books that have recipes that are just different enough... This book fits the bill. The book is well laid out and the pictures are great (I always like to have a photo to go off of). There are 50 recipes for 50 states. About 30 of the recipes interest me. That's pretty good. I always hate getting a new recipe book to find only 2 or 3 of the recipes sounds like something I want to eat. I made the orange chocolate decadence today. I did notice that the custard never seemed to thicken like other ice creams I have made. Not sure what

that is about, but it churned nicely and did produce good ice cream consistency. I do like the flavor (I didn't use the alcohol as it was optional), but if I make this again I may use the juice and zest of 2 oranges instead of just one. The orange flavor is there but its very light. If you didn't know this was orange chocolate I don't think you would pick up on it. I am going to make the brown sugar recipe in the next few days. Hopefully that will also turn out well. Something I appreciate about this book is that the majority of the recipes have, in my opinion, a reasonable amount of ingredients (less than 10) and most of the ingredients are things you can easily find at any grocery store. I ran across of few things that may need to be tracked down, but overall most things are going to be found anywhere. If I had to think of a con about this book I do feel the quality of the book itself is sort of cheap (I feel like the binding is really impacted each time I open it) so I'm a little concerned that this book might not handle regular wear and tear as gracefully as better made books. Overall I am happy with this book and would recommend it to folks who enjoy making homemade ice cream.

I bought this as a gift for an 8 year old "ice cream buddy." Going to get ice cream is our adventure when we're together. This past summer we had the chance to get ice cream in upstate NY, Philadelphia, and Delaware. I bought this as a chance for him to dream about other adventures we can take.....and as soon as he opened it he told his mother that he needs to pack it whenever they go someplace new on vacation.

Phenomenal book. I am an avid ice cream maker. I make it almost daily. I love this book. The best Recipies from some of the best artisans all over the country. So many great ideas it made my head spin. Can't say enough good things. Best ice cream recipe book I've found in a long time. Beautiful pictures too.

Beautiful pictures, amazing recipes, and a fun tour of the US. As an ice cream maker, I LOVE seeing what people are doing all over the country to push the boundaries and concept of ice cream. Thanks for creating such a comprehensive guide to adventurous ice creams!

Love this ice cream cookbook! The recipe flavors range from familiar favorites to unusual. The instructions are clearly written and easy to follow. The photos are excellent!...makes your mouth water!

I've tried three recipes so far and all have been delicious. The cherry, for example, is a definite

winner! Also, since the recipe doesn't require eggs, it makes for a much simpler recipe.

Great easy to follow recipes for someone who is new to making homemade ice cream. I also enjoyed that almost every recipe included a picture. I plan on buying several more books. I think they'd make a wonderful gift!

Gift for my daughter-in-law and she loved it.

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