
Candy Corn Ice Cream Parfait

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

1 quart orange sherbet

1 half gallon vanilla ice cream

3 disposable decorating bags

9 clear 10-ounce glasses

yellow paste or gel food color

orange nonpareils, for garnish

Let the sherbet and ice cream sit at room temperature until softened, about 15 minutes. Transfer the sherbet to a decorating bag. Transfer 4 cups of the ice cream to another decorating bag. Place them in the freezer.

Adding a few drops at a time, mix some yellow food color into the remaining ice cream. Transfer the yellow ice cream to the third decorating bag. Pipe some yellow ice cream into the bottom third of each glass. Put the glasses in the freezer.

Remove the decorating bag with sherbet from the freezer to soften. When it is soft enough to pipe, remove the glasses from the freezer and pipe an even layer of sherbet into each. Return the glasses to the freezer.

Remove the decorating bag with the white ice cream from the freezer to soften and pipe it into each glass. Return the glasses to the freezer. Remove them about 15 minutes before serving. Just before serving, sprinkle each parfait with nonpareils.

Desserts