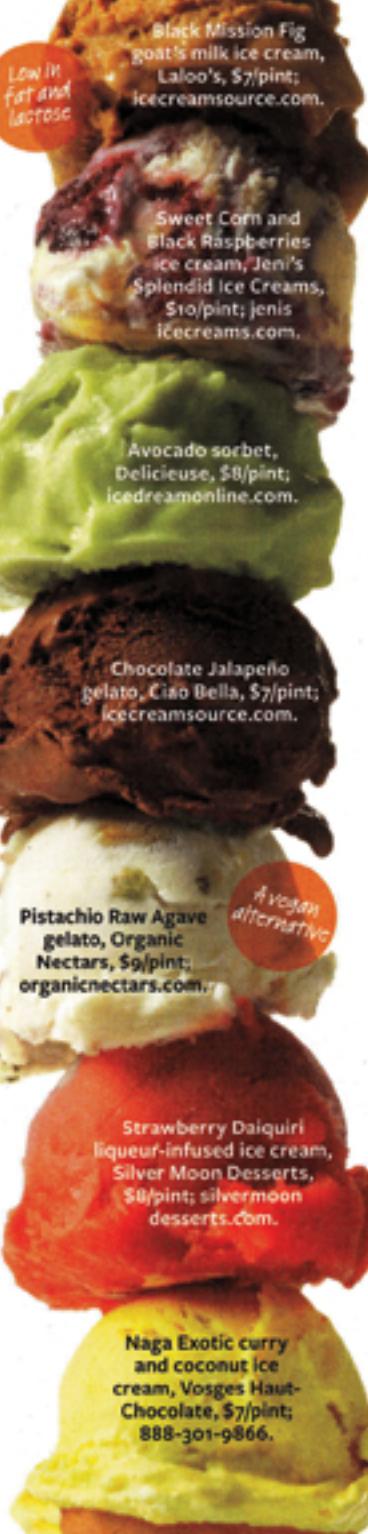




the markoff group

Life, etc.

NEW FLAVORS WE LOVE



4 A Trio of Ice Cream Sandwiches

A MINI BRIOCHE + CHOCOLATE

Order mini puffs from your local bakery (also find them at [dreamersgourmet.com](#)), or use a sharp knife to cut the middle out of a larger brioche. ("Save the discarded pieces for breakfast toast," says Atlas.) Use a scoop to make uniform balls.

B GRAHAM CRACKERS + KEY LIME

It's a match made in heaven: crisp and citrusy. Cut $\frac{1}{2}$ -inch slices of key lime gelato with a warm knife (run it under hot water) and trim to fit the crackers. You can also buy sandwiches premade from Ciao Bella, \$8/4; [icecreamsource.com](#).

C GINGER COOKIES + VANILLA

Thin ginger cookies are delicious with sugary flavors. Atlas suggests softening the ice cream before assembling the sandwiches and using a small spatula with a bent handle (called an offset spatula, \$4; [surtable.com](#)) to smooth and contour the edges.



COOL TOOLS

SCOOP LIKE A PRO You can't go wrong with this streamlined design that has been around since 1935.

Zeroll Original ice cream scoop, \$19; [amazon.com](#).



MAKE YOUR OWN This easy-to-use machine allows you to experiment with flavors.

Cuisinart Classic frozen yogurt, ice cream, and sorbet maker, \$50; [surtable.com](#).



SERVE WITH STYLE One push and this genius tool forms elegant cylindrical ice cream towers for another fresh presentation.

Cuisipro Scoop & Stack, \$15; [amazon.com](#).