



Woodland Forest Ice Cream Terrine

Forest-like crunch with sweet tracks of “Turtles” and “Moose”

2 (13 oz.) cans coconut cream

1 teaspoon pure vanilla extract

1 (14-ounce) can cold sweetened condensed milk

1/2 cup prepared granola (see link for granola recipe)

2 to 4 Tablespoons chocolate fudge sauce or as desired

1/2 cup prepared granola (see link for granola recipe)

To Serve: 2 Tablespoons caramel sauce; 8 pecan halves or as desired

Before Starting: Take out a 13x9-inch pan that can be used in the freezer.

Mix Ice Cream: In a mixer, beat coconut cream and vanilla for 1 minute; add sweetened condensed milk; beat until well blended.

Chill to Soft-Serve Texture: Transfer into 13x9-inch pan; place in freezer for about 1 hour; remove from freezer, stir to combine; evenly spread in bottom of pan; freeze for about 1 hour or until mixture is semi-solid and soft enough to layer.

Prepare Freezer Loaf Pan: Lightly grease 1-1/2 to 1-3/4-quart freezer-safe loaf pan; line with plastic wrap; lightly grease plastic wrap.

Layer Ingredients in Pan: Layer 1/3 of ice cream evenly in the bottom of prepared loaf pan. Sprinkle about 2 Tablespoons granola over ice cream; drizzle with 1 to 2 Tablespoons fudge sauce; layer another third of ice cream; sprinkle with 2 Tablespoons granola and 1 to 2 Tablespoons chocolate sauce; layer the remaining third of ice cream over the top; sprinkle the top with 1/2 cup granola. Fold plastic to cover terrine; place in freezer until solid, about 8 hours or overnight.

Unmold Ice Cream Terrine. For easier removal, place ice cream pan in lukewarm water for about 2 minutes to loosen the sides. Lift it out by the plastic wrap; remove the plastic wrap; place ice cream loaf in larger greased foil lined pan; return to freezer to refreeze until serving.

To Slice Ice Cream: Top ice cream loaf with drizzles of caramel topping and garnish with pecan halves. Slice ice cream by dipping a thin-bladed knife into hot water if needed; wipe blade dry between cuts. Serve with additional warm caramel topping if desired. Serves: 6 to 8

Cook's Note: To make the granola – see link <https://www.gloriagoodtaste.com/wp-content/uploads/2020/06/All-Purpose-%E2%80%9CGrab-%E2%80%98n-Go%E2%80%9D-Granola-R.pdf> Make sure you use mini chocolate chips in the granola.

About the Recipe: Bring the feeling of the forest into this dessert with crunchy nuts, seeds, bits of chocolate, soft dried fruits, ribbons of fudge hidden in the coconut flavored sweet ice cream loaf. Swirl caramel sauce over the top and add glazed pecan halves. With all those tasty tidbits, you will discover the forest flavors of moose and turtles. What fun!