

Adventures by the Scoop

JUNE IS FOR ICE CREAM

Liz Tarditi



Ice cream-making party at Hangry Bear Creamery

JUNE INVITES US TO STEP outside and savor the rhythms of the season — the hum of cicadas, the glow of late sunsets and the quiet joy of small community rituals. In the Brandywine Valley, that often means a drive down a familiar road that somehow feels new again, a stop in a bustling town center or a lingering moment over a melting scoop shared on a warm evening. Ice cream, more than just a treat, becomes part of the landscape itself — a marker of summer, of connection and those fleeting, golden hours we wish we could hold onto just a little longer.

Long before it became a staple of American summers, early versions of frozen desserts traveled across continents with explorers like Marco Polo, whose accounts helped introduce new ideas about chilled sweets to Europe. Centuries later, innovation brought those ideas into everyday life when Nancy Johnson patented the hand-cranked ice cream freezer in 1843, transforming what had once been a labor-intensive luxury into something families could create and enjoy together.

Today, that spirit of discovery continues across Pennsylvania, where the PA Ice Cream Trail highlights dozens of creameries

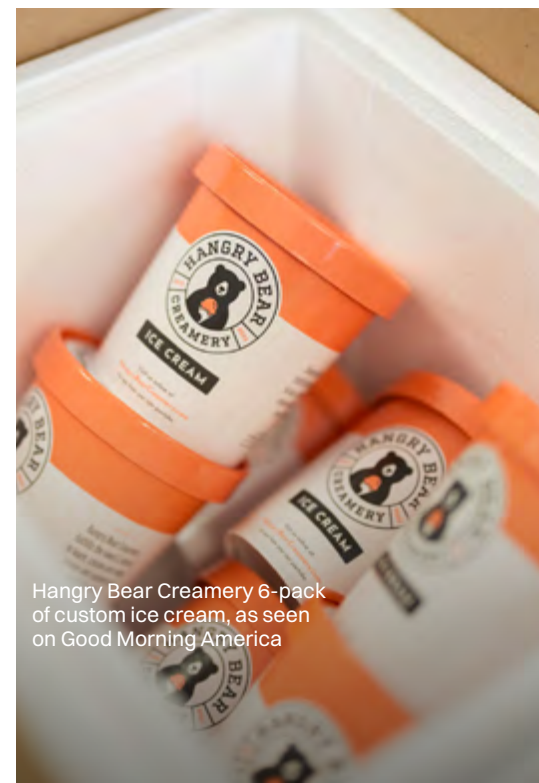
— including several in Chester County — encouraging locals and visitors alike to explore, taste and collect new favorites along the way. Among them, **Hangry Bear Creamery** in Kennett Square stands out as both a destination and an experience, recently earning national attention with a television feature on Good Morning America’s “Deals & Steals.”

Conceived by owner and operator Melinda Shaw during her years managing the University of Delaware’s UDairy Creamery, Hangry Bear reflects both technical expertise and a sense of play. She and husband Erick have built more than a scoop shop — it’s a welcoming space where guests are encouraged to linger. From small-batch ice creams available by the scoop, pint or quart to a full menu of brunch, lunch and dinner, coffee service, Pennsylvania ciders and cocktails, the Creamery invites visitors to stay awhile. Community is woven into the experience as well, from ice cream-making parties — including two holiday parties for *County Lines* staff — and custom flavor creations to events like a monthly book club gathering on June 27.

Even the name is personal, inspired by the owners’ son Charlie — the “Bear” — a

reminder to embrace joy and keep things a little playful. That same spirit carries through the recipes that follow, from a quick affogato and grilled fruit fresh off the fire to a surprisingly rich no-churn avocado ice cream and a build-your-own ice cream cake.

In the end, the magic of ice cream isn’t just in how it’s made — it’s in where you find it, who you share it with and the moments that melt into memory.



Hangry Bear Creamery 6-pack of custom ice cream, as seen on Good Morning America

S'more Affogato

Italians treat the affogato al caffè like a “secret menu” item — while you’ll rarely see it written on a menu, every barista or gelateria will gladly craft one with the espresso and gelato they have on hand. Whether enjoyed as an elegant conclusion to a meal or an afternoon pick-me-up, this simple pour-over is a staple of Italian culture. Vanilla gelato is traditional, but for a textured variation, try a scoop of Kara Needs S’more Coffee from Hangry Bear Creamery. Its rich coffee base, marshmallows and chocolate notes perfectly echo the hot espresso while adding a playful texture and depth.



For each serving:

- 2 scoops high-quality ice cream, such as Hangry Bear Creamery Vanilla, Charlie’s Chocolate or Kara Needs S’more Coffee
- 1 shot (1½ oz.) freshly brewed espresso or very strong coffee
- Splash of amaretto, Frangelico or Irish cream (optional)
- Shaved dark chocolate, chopped hazelnuts or crushed biscotti (optional)

- Place scoops of gelato in a small glass or dessert bowl.
- Pour hot espresso directly over the gelato.
- Serve immediately.

Grilled Stone Fruits with Ice Cream

Warm, caramelized stone fruits are one of summer’s simplest pleasures, their natural sugars intensifying over the grill. If you’re already cooking outdoors, add the fruit while everyone is eating, or grill ahead and rewarm in a foil packet over low heat for an easy finish. An assortment of ice creams keeps everyone happy!



Serves 6

- 2 T. unsalted butter, melted
- 3 T. local honey, divided
- ¼ tsp. ground cinnamon
- 3 firm, slightly underripe peaches or nectarines, halved and pitted
- 3 firm, slightly underripe plums or apricots, halved and pitted
- Pinch of kosher salt
- 6 generous scoops of a variety of ice cream (such as Butter Pecan, Buttered Stroopwafel, Cherry Blossom or Lavender Lemon Cheesecake from Hangry Bear Creamery)
- Fresh mint, basil leaves or edible flowers (optional)

Preheat grill to medium heat. Combine the melted butter, 1 T. local honey, and ground cinnamon in a small bowl.

Lightly brush the cut sides of the halved peaches or nectarines and the halved plums or apricots with the butter mixture.

Place the fruit, cut-side down, on the hot grill grates. Cook undisturbed for 3 to 5 minutes until deep grill marks form. Flip the fruit over so the skin side is down. Baste the cut side with any remaining butter mixture. Close the grill lid and cook for another 2 to 5 minutes until the fruit is heated through and tender.

Transfer the grilled fruit to individual bowls. Drizzle with the remaining 2 T. local honey and sprinkle with a pinch of kosher salt.

Serve warm with a generous scoop (or two) of assorted ice cream favors. Garnish with fresh mint, basil leaves or edible flowers if desired.

Homemade Avocado Ice Cream — No Churn Needed!

Using avocados results in a full-fat, deliciously decadent ice cream, resulting in a very rich, creamy mouthfeel with healthy monounsaturated fats. This is a good base recipe that can go in many directions. It can be made fully plant-based by substituting bananas, coconut milk and maple syrup for the dairy, or adding cocoa for a chocolate variation.

Take the Pennsylvania Ice Cream Trail

Looking for a reason to explore beyond your usual stops? The Pennsylvania Ice Cream Trail, organized by the Pennsylvania Department of Agriculture, is a seasonal program that invites visitors to discover creameries across the state while supporting local dairy farms.

Typically running from late spring through early fall, the trail features dozens of participating farms and shops, including several in Chester County. In addition to Hangry Bear Creamery, other notable stops on the trail include Chester Springs Creamery at Milky Way Farm, Baily's Dairy of Pocopson Meadow Farm, La Michoacana in Kennett Square, and Handel's Homemade Ice Cream in Berwyn and Downingtown. Travelers can sign up for a free digital passport, check in at each location and earn points toward prizes, all while sampling small-batch ice creams, farm-fresh milk and other dairy treats along the way.

More than just a checklist, the trail offers a chance to experience the diversity of Pennsylvania's dairy culture — from working farms to modern creameries — each with its own flavors, specialties and story. Whether you visit one stop or plan a full-day adventure, it's an easy way to turn a simple scoop into a summer outing.

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Serves 6

- 3 medium ripe avocados, halved and pitted
- 1 can (14 oz.) sweetened condensed milk
- 1 T. freshly squeezed lime juice
- 1 tsp. vanilla extract
- Pinch of kosher salt
- 1½ C. cold heavy whipping cream

Scoop the flesh of the avocados into a blender or food processor. Add the sweetened condensed milk, lime juice, vanilla extract and a pinch of kosher salt. Blend on high speed until the mixture is completely smooth and silky with no green lumps remaining.

Pour the cold heavy whipping cream into a large separate bowl. Whip the cream with a hand mixer or stand mixer until stiff peaks form.

Gently fold the blended avocado mixture into the whipped cream in three batches, moving carefully so you don't deflate the cream.

Transfer the completed mixture to a 9"x5" metal loaf pan or a freezer-safe container. Smooth the top and cover tightly with plastic wrap pressed directly against the surface of the cream to prevent browning. Freeze for at least 6 hours or overnight until firm.

To serve, scoop into bowls.

Build-Your-Own Ice Cream Cake Terrine with Chocolate Crunch

Inspired by the classic chocolate-and-vanilla ice cream cakes many of us grew up with, this version leans into the same sense of fun and creativity that defines Hangry Bear Creamery. Just as guests there mix and match flavors and toppings, this recipe invites you to assemble your own dessert — starting with a quick homemade magic shell that creates the signature chocolate crunch layer.

Serves 6

For the magic shell:

- 1 C. chocolate chips (white, dark or milk) or colored candy melts
- 2 T. refined coconut oil

Place chocolate chips or candy melts and coconut oil in a dry, microwave-safe glass bowl. Microwave in 20-second intervals, stirring between each, until fully melted and smooth.

Do not overheat, especially when using white chocolate. Chocolate and coconut oil are shelf-stable. Refrigeration in the next step will cause the mixture to harden.

For the chocolate crunch:

- 2 C. chocolate wafer cookies, finely crushed
- ½ C. prepared dark chocolate magic shell

Place crushed cookies in a medium bowl. Pour magic shell over the crumbs and stir until evenly coated and the mixture resembles damp sand.

Spread into an even layer on a parchment-lined baking sheet.

Refrigerate 10 to 15 minutes, until set. Break into small pieces.



For the whipped ice cream cake icing:

- 1 tsp. unflavored gelatin
- 1 T. cold water
- 1 C. cold heavy whipping cream
- 2 T. powdered sugar
- 1 tsp. vanilla extract

Sprinkle gelatin over cold water in a small bowl and let stand 1 minute. Microwave 10 to 15 seconds, until dissolved. Set aside to cool slightly.

Pour heavy cream into a chilled bowl. Whip until soft peaks form. Add powdered sugar and vanilla. With mixer running, slowly drizzle in the gelatin mixture. Continue whipping until medium peaks form.

For the terrine assembly:

- 1½ qt. chocolate ice cream, slightly softened, such as Hangry Bear's Charlie's Chocolate
- Chocolate crunch
- 1½ qt. second flavor of ice cream, slightly softened, such as Hangry Bear's Unicorn Toots
- Whipped ice cream cake icing

Line a 9"x5" loaf pan with plastic wrap, leaving overhang on all sides.

Spread chocolate ice cream evenly into the bottom of the pan. Freeze 30 to 40 minutes, until firm. Sprinkle an even layer of chocolate crunch over the top, pressing lightly to adhere.

How to Prevent Ice Crystals in Homemade Ice Cream

Ice crystals are the biggest challenge in homemade ice cream, often turning a creamy dessert into something icy and grainy. The key is controlling both moisture and temperature.

Fat and sugar play an important role. Recipes that include cream, egg yolks or sweetened condensed milk tend to freeze more smoothly because they lower the freezing point and limit ice formation. Air also matters — properly whipped or churned mixtures incorporate air, which helps create a softer texture.

Storage is just as important as preparation. Press plastic wrap directly onto the surface of the ice cream before freezing to prevent exposure to air. Keep ice cream toward the back of the freezer, where temperatures are most stable, and avoid repeated thawing and refreezing, which encourages large ice crystals to form.



Spread second flavor of ice cream over the top, smoothing to the edges. Cover and freeze at least 6 hours or overnight, until fully set.

To serve, lift from the pan using the plastic wrap. Spread or pipe whipped icing over the top. Slice with a sharp knife, wiping clean between cuts. ♦

Liz Tarditi is a chef and wine specialist with more than 30 years of experience in food, wine and event planning. She holds degrees from Villanova University and from a Seattle culinary arts program founded by a Certified French Master Chef; where she trained in a classic brigade-style kitchen. Liz later ran her own catering company and has worked as a wine specialist in Pennsylvania. She brings her training and lifelong passion for seasonal, approachable cooking to Brandywine Table.

