



“BEAT THE HEAT” SUMMER SNOWBALLS

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(Makes 16 servings)

Snowballs in August? Why not! These frozen treats are a tasty way to beat the summer heat. From malt balls to s'mores to chopped cookies, these refreshing ice cream snowballs will be a big hit for kids and adults alike.

FOR S'MORE SNOWBALLS:

- 1 graham cracker rectangle, crushed (about ¼ cup)
- ¼ cup mini marshmallows, cut in quarters
- 2 tablespoons NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels
- 1 cup Chocolate DREYER'S® or EDY'S® SLOW CHURNED® Light Ice Cream

FOR MALT BALL SNOWBALLS:

- ½ cup chopped malted milk balls
- 1 cup Vanilla DREYER'S® or EDY'S® SLOW CHURNED® Light Ice Cream

FOR LEMON-COCONUT SNOWBALLS:

- ½ cup sweetened flaked coconut, toasted
- 1 cup Lemon HÅAGEN-DAZS® Fat Free Sorbet

FOR RASPBERRY-CHOCOLATE SNOWBALLS:

- ½ cup chopped chocolate cookies
 - 1 cup Raspberry HÅAGEN-DAZS® Fat Free Sorbet
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PLACE coating(s) for each snowball variety on its own sheet of wax paper or shallow plate. Line baking sheet with foil; place in freezer.

ROLL a scoop (¼ cup total) of ice cream or sorbet in coating and pat coating in if needed. Arrange on prepared baking sheet in freezer. It's best to work with one snowball at a time. Store frozen snowballs in airtight container in freezer for up to 1 week.

Find recipe nutrition information and more Nestlé recipes on Meals.com.



Good Food, Good Life

Nestlé USA c/o Publicis Consultants I PR
424 2nd Ave W • Seattle, WA 98119

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- **Brandi Dippold at 206-270-4568**
- **brandi.dippold@publicis-pr.com**

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