



Ben & Jerry's creates non-dairy dessert delights for ice cream fans

As the vegan food trend continues to grow in Australia, Ben & Jerry's, the world-famous ice cream makers have combined their famous chunks and swirls with all-time favourite desserts to create a selection of delicious vegan creations even dairy lovers will enjoy!

Making it more appealing for vegan Aussies to enjoy ice cream and desserts, Ben & Jerry's Non-Dairy range delivers the same premium taste, just without the cow! The four almond milk-based varieties are certified vegan non-dairy decadence sure to invoke tastebud euphoria for those who prefer dairy-free goodness. The range is now available at all supermarkets, convenience retailers and Ben & Jerry's Scoop Stores across Australia.

To celebrate its national launch, Ben & Jerry's has created a series of tempting recipes for the ultimate ice cream goodness.

Ben & Jerry's Vegan Coconut Seven Layer Bar Cupcakes

Ingredients

Graham Cracker Layer:

- 6 whole graham crackers
- 1 tablespoon coconut oil

Cupcake:

- 1-1/2 cups all-purpose flour
- 1 tablespoon coconut oil
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup coconut oil, melted
- 1 pint Ben & Jerry's Non-Dairy Coconut Seven-Layer Bar

Frosting:

- 1/2 cup (8 tablespoons) vegan buttery sticks, room temperature
- 1/2 cup coconut cream, chilled for at least 4 hours (This is an unsweetened, dairy-free coconut product usually found in cans in the international aisle of most grocery stores)
- 3 cups powdered sugar, sifted
- 1/4 cup toasted coconut, optional

Method

Preheat oven to 180°C. Distribute cupcake papers in a muffin tin and spray each one lightly with cooking spray.

Put graham crackers in a food processor and pulse until crushed. Add the coconut oil and pulse until combined. Spoon a tablespoon of the mixture into the bottom of each cupcake paper. Compress the graham cracker layers down firmly, set aside.





To make the cupcake batter, combine the dry ingredients and stir to mix. Add the melted Ben & Jerry's Non-Dairy and coconut oil, stir until incorporated.

Scoop $\frac{1}{4}$ cup of the batter into each cupcake paper. Bake the cupcakes for 20-22 minutes. Remove from oven and allow to cool.

To prepare the frosting, mix the vegan buttery sticks and the chilled coconut cream with a mixer until combined and lighter in consistency. Add the powdered sugar and mix until fluffy. Spread or pipe the frosting onto each cupcake. Top with toasted coconut if desired.

Ben & Jerry's Vegan Caramel Almond Brittle Tart

Ingredients

Crust:

- 1 cup all-purpose flour
- 1 tablespoon sugar
- Pinch of salt
- $\frac{1}{2}$ cup (8 tablespoons) vegan buttery sticks
- 3-4 tablespoons cold water

Tart filling:

- 1 pint Ben & Jerry's Caramel Almond Brittle Non-Dairy, melted
- 2 cups sliced and toasted almonds
- $\frac{1}{2}$ cup vegan chocolate chunks



Method

Begin by making the crust. Combine all dry ingredients, then cut the vegan buttery sticks into the flour using a pastry blender (or your fingers).

Add the ice water, 1 tablespoon at a time until the dough comes together. Form the dough into a disc, wrap in plastic wrap, and chill for at least one hour (or for as long as 2 days).

When ready to make the tart, preheat the oven to 170°C. Remove the dough from the plastic wrap and roll out a 25cm circle on a lightly floured board. Place the rolled dough into a 22cm tart pan, folding the extra over around the edges. Set aside or place in the fridge while you prepare the filling.

To make the filling, combine all ingredients and pour into the tart shell.

Bake for 40-50 minutes. Check the tart every 10 minutes by tapping the top of the filling to eliminate any film forming on the top. The tart will be done when the crust is golden and the filling is a beautiful caramel color.



Remove from oven and allow to cool. Slice and serve with a scoop of Ben & Jerry's Caramel Almond Brittle Non-Dairy.

Ben & Jerry's Caramel Fudge Vegan Pour-Over

Ingredients

2 (or more) scoops of Ben & Jerry's Non-Dairy
Coffee Caramel Fudge
Cold-brewed coffee

Method

Fill your favorite mug or cup with two or more scoops of Ben & Jerry's Non-Dairy Coffee Caramel Fudge

Pour cold-brewed coffee over the scoops until it comes about $\frac{3}{4}$ of the way up the cup

