

An ice cold, refreshing summer treat that will leave you screaming for more! A milky, smooth vanilla based ice cream with sweet hints of blueberry. As Crusaders we are sweet, kind, loving, SMART COOKIES, that SHINE THE light for all to see!

Enjoy this sweet treat year round!

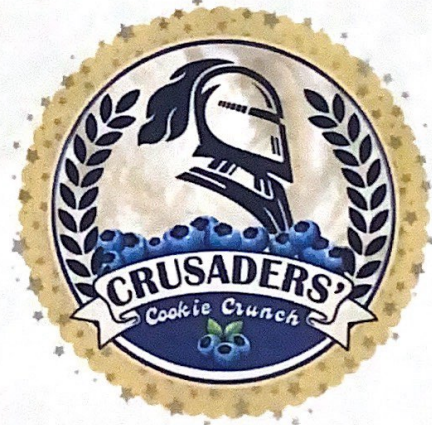
- CCA's First Grade Classes

Gabrielle Dorsaneo Malachi Ham Brooklyn
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Crusaders' Cookie Crunch Recipe

Ingredients:

- 1 cup of milk
- ¾ cup of sugar
- 1 pinch of salt
- 2 cups of gourmet heavy cream
- 1 Tbs. pure vanilla extract
- ⅓ package of Golden Oreos
- 6 Tbs. of fresh blueberry jam
- Sprinkle in edible gold stars to SHINE!



First, in a mixing bowl add 1 cup of milk, ¾ cup of sugar, and a pinch of salt. Whisk together until the sugar is dissolved.

Next, stir in 2 cups of gourmet heavy cream and 1 tbs. of vanilla.

Then, add mixture to the ice cream machine.

Add crushed Golden Oreos five minutes before the ice cream cycle is complete.

Take out of the ice cream machine and layer scoops of ice cream with swirls of blueberry jam and gold stars in a freezable container.

Lastly, scoop it into your favorite ice cream dish or cone and ENJOY!