

Chocolate Malt Tartlets



PREPARATION TIME
30 minutes



COOKING TIME
none



PERFECT PARTNER
coffee



Don't discard that carton of whipping cream that's a few days past the "sell-by" date. If it has just begun to sour, try counteracting the acid in the cream by whisking in $\frac{1}{8}$ teaspoon baking soda.

SHOPPING LIST

- ice cream
- malted milk balls
- graham cracker tartlet shells
- chocolate malted milk powder
- marshmallow creme
- whipping cream

ON HAND

- milk

INGREDIENTS

- 1 quart vanilla or chocolate ice cream
- $\frac{3}{4}$ cup crushed malted milk balls, divided
- 4 (4-inch) graham cracker tartlet shells
- 3 tablespoons chocolate malted milk powder
- 3 tablespoons marshmallow creme
- 1 tablespoon milk
- 1 cup whipping cream, whipped

SERVES 4

COOKIN' Express

- Whipping cream whips faster if you place the bowl of cream in a bowl of ice water for 5 or 10 minutes before whipping.
- Place malted milk balls in a resealable plastic bag and crush with a rolling pin. This will prevent a messy cleanup and also make it easier to sprinkle the crumbs right from the bag.

Make Ahead

Prepare tartlets as recipe directs through step 2. Store, tightly wrapped in plastic wrap, in the freezer for up to 2 weeks. Thaw slightly; decorate as recipe directs.

1 Let ice cream stand at room temperature for about 5 minutes to slightly soften. Spoon into a bowl and stir until creamy. Add $\frac{1}{2}$ cup crushed malted milk balls; mix well.

VARIATION

Substitute crushed peppermint candies for the milk balls and 1 teaspoon peppermint extract for the malted milk powder.



2 Spoon ice cream mixture into tartlet shells; smooth tops. Freeze, covered, until firm, about 10 minutes.

3 Blend malted milk powder, marshmallow creme and milk in a medium bowl. Gently fold in whipped cream. Spread whipped cream mixture over tartlets, covering completely.



4 Sprinkle remaining crushed malted milk balls over tops. Freeze until serving time.