

Ice cream is one of life's true joys. In fact, there are several holidays in the month of August that celebrate ice cream and its many frozen forms! This week's edition of NYC Lifestyle invites you to taste your way through the end of August with DIY recipes and some of the city's best ice cream destinations.

Creamsicle Day | August 14

The creamy, tangy combination of orange sherbet and vanilla ice cream is so good it deserves its own holiday. August 14 is National Creamsicle Day, so whether you try an at-home recipe or head to your local Good Humor ice cream truck for a classic Creamsicle Bar, we encourage you to treat yourself!

DIY Ice Cream Sandwiches

If you can't make it to Carvel to pick up a sleeve of ice cream sandwiches, try making the handheld favorite at home! This recipe for cookie ice cream sandwiches is easy and delicious. Coat the side in sprinkles to step up your game or try sandwiching a scoop of ice cream between two brownies for an extra fudgy treat!

Soft Serve Ice Cream Day | August 19

Soft serve ice cream is often paired with some of the best childhood memories like going to the fair, heading to the boardwalk or cooling off after a day at the amusement park. Head to a local <u>Carvel</u>, <u>Baskin Robbins</u>, or <u>track down Mr. Softee</u> using your cell phone on August 19 to celebrate National Soft Serve Day.

Best Ice Cream Shops in NYC

Ice cream options are endless in New York City. This summer, Thrillist released a list of the city's best creameries in every borough. The list includes Sam's Fried Ice Cream on the Lower East Side, Max and Mina's in Flushing, Lady Moo-Moo in Bed-Stuy and more. You'll surely want to check out these spots for your sweet treat fix.



Banana Split Day | August 25

Grab some friends and share a banana split on August 25 in honor of National Banana Split Day. Check out this list of establishments serving up NYC's best banana splits including iconic places like Max Brenner, SoHo Diner, Van Leeuwen's, Mudspot and more. You can also opt to make your own banana split at home. All the ingredients you'll need can be found here.

Root Beer Float

The classic pairing of soda and ice cream is an American favorite and can be recreated in your own home! Try this recipe from Iron Chef Bobby Flay and set up a root beer float bar on your counter. All you need is some old-fashioned root beer, a pint of vanilla ice cream and some whipped cream. For adults, consider adding a splash of bourbon for an extra rich treat!

Ranking of Best Ice Cream Toppings

Selecting toppings for your ice cream sundae is truly a practiced art. From hot fudge and gummy bears, to sprinkles, cherries, and Oreos, the options are endless, especially as new generations of chefs get more and more creative. Check out this list of the decadent toppings that will transform your plain vanilla or chocolate ice cream into an edible masterpiece.

"Nice Cream" Alternative Recipes

It's hard to resist ice cream during these hot summer months, but if you're looking for a healthier alternative, check out these "nice cream" recipes. There are plenty of flavor options like mango, strawberry and pineapple, as well as the classic chocolate and vanilla. Many of these recipes can be made dairy free with no added sugar or with lighter options like Greek yogurt as a base.