SEO Template for new content

Target keywords: christmas cookie ice cream, christmas ice cream, christmas ice cream recipe

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **christmas cookie ice cream, christmas ice cream, christmas ice cream recipe**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **christmas cookie ice cream, christmas ice cream, christmas ice cream recipe**

Text

• Try to acquire backlinks from the following domains: [favoreatsapp.com](http://favoreatsapp.com), [blessmyweeds.com](http://blessmyweeds.com), [hearstmobile.com](http://hearstmobile.com), [12newsnow.com](http://12newsnow.com), [beesandroses.com](http://beesandroses.com), [newswest9.com](http://newswest9.com), [nunuchocolates.com](http://nunuchocolates.com), [fauxsho.org](http://fauxsho.org), [alexbecker.org](http://alexbecker.org), [eyelight.vn](http://eyelight.vn), [13wmaz.com](http://13wmaz.com), [mommalew.com](http://mommalew.com), [insanelygoodrecipes.com](http://insanelygoodrecipes.com), [bigtopcoupons.com](http://bigtopcoupons.com), [kagstv.com](http://kagstv.com), [amazingcookingguide.com](http://amazingcookingguide.com)

• Enrich your text with the following semantically related words: **ice cream maker, debbie christmas tree cakes, limited time, sugar cookie ice cream, holiday flavors, churned ice creams, ice cream recipe, chocolate chip, tree cakes ice cream, blue bell christmas cookies ice cream flavor, ice cream flavors, affiliate links, christmas cookies ice, vanilla ice cream, heavy cream, christmas tree cakes ice, holiday cookies chocolate chip, blue bell, chocolate chip snickerdoodle, chip snickerdoodle and sugar**

• Focus on creating more informative content. Recommended text length: **663.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **69.12369254059415**

• Add at least one of your target keywords: **christmas cookie ice cream, christmas ice cream, christmas ice cream recipe**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

christmas cookie ice cream

1. <https://www.bluebell.com/product/christmas-cookies/>

2. <https://www.southernliving.com/holidays-occasions/christmas/blue-bell-christmas-cookie-ice-cream>

3. <https://www.instacart.com/products/17777076-blue-bell-christmas-cookies-ice-cream-5-gal>

4. <https://ronalyntalston.com/christmas-cookie-ice-cream-what-you-need-to-know/>

5. <http://www.onsecondscoop.com/2013/11/blue-bell-christmas-cookies-ice-cream.html>

6. <https://www.dallasnews.com/food/2022/10/14/blue-bell-creameries-brings-back-christmas-cookies-ice-cream-flavor/>

7. <https://spectrumlocalnews.com/tx/south-texas-el-paso/news/2021/11/10/blue-bell-cookie-christmas-ice-cream-is-back>

8. <https://www.nolaweekend.com/2022/10/18/blue-bell-releases-christmas-cookies-ice-cream-ahead-holiday-season/>

9. <https://www.chron.com/food/article/blue-bell-Christmas-cookie-ice-cream-texas-review-12312440.php>

10. <https://puppycake.com/puppy-scoops-ice-cream-mix-christmas-cookie.aspx>

christmas ice cream

1. <https://www.allrecipes.com/longform/best-holiday-ice-cream/>

2. <https://icecreamfromscratch.com/christmas-ice-cream/>

3. <https://www.thehappyhomelife.com/christmas-ice-cream-recipes/>

4. <https://summeryule.com/little-debbie-christmas-tree-cake-ice-cream/>

5. <https://confessionsofparenting.com/christmas-ice-cream-recipes/>

6. <https://ronalyntalston.com/christmas-cookie-ice-cream-what-you-need-to-know/>

7. <https://cutsidedown.com/homemade-holiday-ice-cream-flavors-you-cant-resist/>

8. <https://www.pinterest.com/atlicecreamfest/christmas-ice-cream-treats/>

9. <https://www.theimpulsivebuy.com/wordpress/2021/11/18/little-debbie-christmas-tree-cakes-ice-cream-review/>

10. <https://www.kens5.com/article/life/food/blue-bell-ice-cream-holiday-flavor-christmas-cookie-texas/273-694d3923-b8ce-4e13-a54e-ea445fb88806>

christmas ice cream recipe

1. <https://icecreamfromscratch.com/christmas-ice-cream/>

2. <https://www.delish.com/holiday-recipes/christmas/g1430/holiday-season-ice-cream-flavors/>

3. <https://www.thehappyhomelife.com/christmas-ice-cream-recipes/>

4. <https://www.suddenlunch.com/christmas-ice-cream-recipes/>

5. <https://cutsidedown.com/homemade-holiday-ice-cream-flavors-you-cant-resist/>

6. <https://summeryule.com/little-debbie-christmas-tree-cake-ice-cream/>

7. <https://confessionsofparenting.com/christmas-ice-cream-recipes/>

8. <https://thestressfreechristmas.com/homemade-christmas-ice-cream-recipes/>

9. <https://www.yourhomebasedmom.com/peppermint-ice-cream/>

10. <https://www.wandercooks.com/christmas-ice-cream-pudding/>

See how competitors write about targeted keywords:

**christmas cookie ice cream**

**1.** <https://www.bluebell.com/product/christmas-cookies/>

Nutritional Information
 Ingredients
 Milk, cream, sugar, skim milk, chocolate chip cookies [unbleached unenriched wheat flour, brown sugar, palm oil, chocolate chips (sugar, chocolate liquor, cocoa butter, dextrose, soy lecithin, vanilla, milk), natural flavor, salt, sodium bicarbonate], high fructose corn syrup, water, sugar cookies (unbleached unenriched wheat flour, sugar, palm oil, natural flavor, salt, sodium bicarbonate), snickerdoodle cookies (unbleached unenriched wheat flour, sugar, palm oil, cinnamon, cream of tartar, natural flavor, salt, sodium bicarbonate), corn syrup, soybean oil, sprinkles [sugar, rice flour, vegetable oil (palm, palm kernel), confectioner’s glaze, gum arabic, cellulose gum, artificial color (includes red 40 and yellow 6), carrageenan, soy lecithin, carnauba wax, artificial flavor], modified food starch, natural and artificial flavor, artificial color (includes yellow 5 and blue 1), titanium dioxide, stabilizers (cellulose gum, guar gum, carrageenan, carob bean gum), soy mono- and diglycerides, salt, annatto color.
 Contains Bioengineered Food Ingredients.

**2.** <https://www.southernliving.com/holidays-occasions/christmas/blue-bell-christmas-cookie-ice-cream>

Updated on January 5, 2022
 Photo: Blue Bell Creameries
 If it seems a bit early to be talking about special Christmas flavors of food, it is. We're still more than three months away from the big day, but ornaments and candy canes will be hitting store shelves before you know it, and for a certain cherished Southern treat , it's best to be prepared. We're talking about Blue Bell's Christmas Cookies ice cream, of course.
 The festive flavor blends three holiday cookies—chocolate chip, snickerdoodle, and sugar—into a sugar cookie ice cream base accented with a green icing swirl and red sprinkles. The limited edition flavor returned to grocery stores last year at the end of October, and ice cream fans all across the South loved it—for about a month that is.
 WATCH: It's Good For You To Start Decorating For Christmas Now–Here's Why
 If there's one thing that's true about Blue Bell fans, it's that they're passionate. And the Texas creamery got a taste of that passion last year when its entire stock of the Christmas Cookies flavor sold out almost a month before the holiday . Unhappy customers took to social media , commenting on Blue Bell's page about how they couldn't find the flavor in stores, or that their stores told them they wouldn't be receiving any more of the product during December. Blue Bell's social media team then had the unfortunate job of telling disgruntled customers that they had in fact sold out way more quickly than they anticipated, and that there was no way to get more ingredients in time to produce more of the flavor.
 The good news? Blue Bell promised that they would make more of the flavor for the next holiday season, which is almost upon us. We hope that the brand responds to last year's run on the flavor by producing a significantly larger supply, but unfortunately, the best way to create hype around a limited edition product is to keep it just that: limited. We'll certainly keep you updated once Blue Bell announces the official release date for this special flavor, but we expect to see it hit shelves around the same time as last year: towards the end of October. If you can't get your hands on one of the cartons, however, there are other holiday flavors we hope to see again in this year's lineup: peppermint and peppermint bark.
 Was this page helpful?

**3.** <https://www.instacart.com/products/17777076-blue-bell-christmas-cookies-ice-cream-5-gal>

Blue Bell Christmas Cookies Ice Cream
 0.5 gal
 Blue Bell Christmas Cookies Ice Cream
 0.5 gal
 Place your order with peace of mind.
 100% satisfaction guarantee
 If you experience any of the following issues, you're eligible for a refund or credit: damaged/missing items, poor item replacements, late arrival or unprofessional service.
 Order delivered in 46 min
 Smart bagging
 Order delivered in 60 min
 Extra effort
 Order delivered in 49 min
 Smart bagging
 About
 Details
 Blue Bell Christmas Cookies features your favorite holiday cookies – chocolate chip, snickerdoodle and sugar – combined in a tasty sugar cookie ice cream with red sprinkles and a green icing swirl throughout. A very merry flavor!
 At Blue Bell, we enjoy making and eating ice cream and frozen snacks. So we’re picky about what goes into them. We use only the freshest and finest ingredients for our products. Then we mix in a little love. The end result is something special. That’s why we eat all we can and sell the rest!
 Ingredients
 Milk, cream, sugar, skim milk, cookies [enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, palm oil and/or interesterified soybean oil, chocolate chips in chocolate chip cookie (sugar, chocolate liquor, cocoa butter, dextrose, soy lecithin, artificial flavor), margarine (palm oil, water, salt, vegetable mono- and diglycerides, natural flavor, citric acid, beta carotene), contains 2% or less of salt, leavening (sodium bicarbonate, monocalcium phosphate), natural and artificial flavors, cinnamon (snickerdoodle cookie), soy lecithin], high fructose corn syrup, water, corn syrup, soybean oil, sprinkles [sugar, rice flour, vegetable oil (palm, palm kernel), confectioner’s glaze, gum arabic, cellulose gum, artificial color (includes red 40 and yellow 6), carrageenan, soy lecithin, carnauba wax, artificial flavor], modified food starch, natural and artificial flavor, artificial color (includes yellow 5 and blue 1), titanium dioxide, cellulose gum, vegetable gums (guar, carrageenan, carob bean), soy mono- and diglycerides, salt, annatto color.
 Warnings
 About
 Details
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 Warnings
 Delivery in as little as 2 hours
 Shop local stores at great prices
 The prices are set by individual retailers and varies among them.
 Get high-quality items you love
 Common questions
 How does Instacart same-day delivery work?
 It's simple. Using the Instacart app or website, shop for products from your store of choice near you. Once you place your order, Instacart will connect you with a personal shopper in your area to shop and deliver your order. Contactless delivery is available with our "Leave at my door" option. You can track your order's progress and communicate with your shopper every step of the way using the Instacart app or website.
 Learn more about how to place an order here.
 How does Instacart in-store pickup or curbside pickup work?
 Using the Instacart app or website, select a store of your choice near you that offers pickup, select Pickup, and then select your preferred pickup location from which you'd like to place your order.
 Then, when you arrive at the store of your choice, use the Instacart app to notify us. Depending on the store, a shopper or store employee will bring the groceries to your car, or you can pick them up at the designated area.
 How much does Instacart delivery or pickup cost?
 Here's a breakdown of Instacart delivery cost:
 - Delivery fees start at $3.99 for same-day orders over $35. Fees vary for one-hour deliveries, club store deliveries, and deliveries under $35.
 - Service fees vary and are subject to change based on factors like location and the number and types of items in your cart. Orders containing alcohol have a separate service fee.
 - Tipping is optional but encouraged for delivery orders. It's a great way to show your shopper appreciation and recognition for excellent service. 100% of your tip goes directly to the shopper who delivers your order.
 With an optional Instacart+ membership, you can get $0 delivery fee on every order over $35 and lower service fees too.
 Instacart pickup cost:
 - There may be a "pickup fee" (equivalent to a delivery fee for pickup orders) on your pick up order that is typically $1.99 for non-Instacart+ members. Instacart+ membership waives this like it would a delivery fee.
 - Pick up orders have no service fees, regardless of non-Instacart+ or Instacart+ membership.
 What happens if Blue Bell Christmas Cookies Ice Cream is out of stock and I need to give specific instructions?
 When an item you want is out-of-stock at the store, your shopper will follow your replacement preferences.
 You can set item and delivery instructions in advance, as well as chat directly with your shopper while they shop and deliver your items. You can tell the shopper to:
 - Find Best Match: By default, your shopper will use their best judgement to pick a replacement for your item.
 - Pick Specific Replacement: You can pick a specific alternative for the shopper to purchase if your first choice is out-of-stock.
 - Don't Replace: For items you'd rather not replace, choose "Don't replace" to get a refund if the item is out of stock.
 What happens if there is an issue with my order?
 If something isn't right, you've got options. In the Instacart app or website, you can report:
 - Missing items

**4.** <https://ronalyntalston.com/christmas-cookie-ice-cream-what-you-need-to-know/>

looking to shop my favorites?
 Christmas Cookie Ice Cream..What You Need To Know
 When I heard the Christmas cookie ice cream was back in stores, I couldn’t wait to grab a container in my car. Okay, maybe three, but a girl can live, right? This Blue Bell Christmas cookie ice cream will only be in stores for a limited time.
 This is my personal opinion. I only share my opinion on food I have tried myself. This content isn’t sponsored.
 What is Christmas cookie ice cream?
 Well, it’s Blue Bells Christmas cookie ice cream that only graces the shelves during the holidays. This ice cream is filled with a ton of delicious goodies. This ice cream is a mixture of 3 cookies. Snickerdoodle, chocolate chip, and sugar doodle Aren’t that amazing all by themselves! It’s definitely what we would call a limited edition.
 How does this Christmas cookie ice cream taste?
 The flavor has a ton of different cookies in it. So, the first bite tasted just like heaven, but no seriously, the first bite of this ice cream, I tasted snicker-doodles and chunks of sugar cookies. Man, when I tell you this ice cream is smooth, creamy, and delicious. It makes you feel so overjoyed about the holidays!
 What pairs well with this ice cream?
 I love ice cream with cake. Especially chocolate ice cream. You will enjoy this ice cream with my chocolate cake recipe . Another great recipe to sprinkle inside of your ice cream bowl is my strawberry crumble . You don’t want to miss out on any of these flavors, but as always, this ice cream can be enjoyed alone. It tastes good either way.
 Christmas Holiday Ice Cream Flavors
 The only thing not to love about Christmas ice cream is that it doesn’t last year-round in the stores. The great news is that Blue Bell has over 9 different holiday ice creams out right now. They have made it pretty simple to find their ice cream and the exact location it’s at. The only thing you will need to do is put in your zip code, and it will populate a store. Simple, quick, and easy!
 How much does this cost?
 For a sizeable half-gallon container. I paid around eight dollars, but I’m not sure if this is standard worldwide or just in my location. I also would like to mention that I did not see the smaller containers of the Christmas cookie ice cream.
 Where to buy Christmas cookie ice cream?
 I purchased my Blue Bell Christmas cookie ice cream from my local grocery store by the name of Ingles, but you can also buy it from stores like Publix. I know that Walmart sells Blue Bell ice cream, but I’m not sure if it sells the Christmas cookie ice cream flavor.
 Other Christmas Ice Cream Flavors
 Peppermint Bark

**5.** <http://www.onsecondscoop.com/2013/11/blue-bell-christmas-cookies-ice-cream.html>

Blue Bell Christmas Cookies Ice Cream
 Labels: blue\_bell , container , cookies , guest , review
 “Christmas Cookies”
 [By CT] If there are two words that bring me a greater mixed reaction when it comes to edible treats, I don’t know what they are. On the one hand, I think of the awesome sugar cookies that my family received from Nancy McEntire every year. The cookies were the perfect consistency and had the right amount of decorative icing on them. On the other hand, it seems some people go nuts with Christmas cookies every year and try to find ways to include as many ingredients as possible. Does a cookie need to have coconut, almonds, marmalade and raisins to be Christmasy? Stop treating cookies like fruitcake.
 All that said, when Dubba asked if I’d scope my area for Blue Bell’s Christmas Cookies holiday flavor, I felt that internal mixed reaction all over again. However, once I read the description, my mind was put at ease. My fear of having to eat pecan-topped, cranberry-stuffed, gingerbread cookies in a peppermint swirl were gone.
 "Christmas Cookies Ice Cream combines your favorite holiday cookies – chocolate chip, snickerdoodle, and sugar – in a tasty sugar cookie ice cream with red candy cane shaped sprinkles and a green icing swirl throughout."
 Even after reading the description, I worried that the mentality of throwing everything into the recipe might work against this. I mean, Chocolate chip cookies—awesome. Snickerdoodles—pretty good. Sugar cookies—really good. Together in one ice cream? I don’t know.
 So, I ran by the local Winn-Dixie, which has a pretty good assortment of Blue Bell flavors, and picked up what appeared to be the last Christmas Cookies flavor. As I was checking out, the cashier commented that she would have to go get some herself before leaving work. When I informed her that I got the last one, a fight nearly broke out. Then I explained that I was buying this so I could review it for OnSecondScoop.com and a hush fell upon the store and I was allowed to leave with it.
 I am a fan of Blue Bell. Their ice cream has a weight to it rather than feeling airy and lacking substance as some other brands do. Their assortment of flavors are impressive. I haven’t tried them all, but I’ve found they do a good job balancing the mix-ins with the ice cream itself.
 This time was no different. “Christmas Cookies” contained marble-sized chunks of cookies. Each chunk was it’s own type of cookie and was relatively well-spaced apart from another chunk. The pieces were big enough that when you bit into them, you knew instantly what type of cookie you were chewing. The snickerdoodle was probably the strongest flavor of the three due to its cinnamon.
 The sugar cookie chunks were my favorite though. There were also waves of green icing flavoring and specs of red candy sprinkles. This icing flavor is probably why the sugar cookies worked so well in this. It took me back to the days of Nancy McEntire’s annual cookie tins.
 The chocolate chip cookie chunks, while good, seemed to have the least impact on me. Maybe because at this point it’s not that big of a deal to see chocolate chip cookie components in ice cream. I’d have just assumed they give up their seat in the ice cream for more sugar cookie chunks.
 Unlike my last review where I only got a pint, this time, I obtained a half gallon, something Blue Bell prides themselves on still providing. This meant, I had more opportunity to play. And since I was eating cookie ice cream, it only made sense that I had some milk to go with the cookies. So I made myself a Christmas Cookies Milkshake. Oh man…this was good stuff. Assuming you keep your milkshake heavily weighted on the ice cream side and not too liquidy, this works. The milk cuts down the super-sweetness a bit which was something I hadn’t picked up on until doing this shake.
 This flavor was a big hit with me and (because I got a half gallon I actually shared) my family. While it is a holiday flavor, I would love to see some version of it remain around all year. I would definitely count this among my favorite of the Blue Bell flavors and look forward to finishing off the remaining amount in my freezer. And maybe this year, instead of leaving Santa milk and cookies, we leave him a bowl of this stuff!
 Note: You can hear CT on the Nerd Lunch Podcast weekly available from iTunes and Stitcher . Christmas Placemat by Janay of stitchedbyjanay.com .
 Posted by Dubba Scoops

**6.** <https://www.dallasnews.com/food/2022/10/14/blue-bell-creameries-brings-back-christmas-cookies-ice-cream-flavor/>

Blue Bell Creameries brings back Christmas Cookies ice cream flavor
 Peppermint Bark is back, too.
 Blue Bell Ice Cream Christmas Cookies is back.(Blue Bell Ice Cream)
 10:50 AM on Oct 14, 2022 CDT
 LISTEN
 It’s not officially holiday season until Texas favorite Blue Bell Creameries brings back its holiday flavors. The Brenham-based company announced via Twitter this week that two flavors — Christmas Cookies and Peppermint Bark — have returned to stores.
 Christmas Cookies is a festive green and pink mix of sugar cookie ice cream combined with chunks of chocolate chip, snickerdoodle and sugar cookies as well as red sprinkles and a green icing swirl.
 Advertisement
 Peppermint Bark — one of the company’s most requested holiday flavors — is a mint ice cream mixed with chocolate chunks and peppermint bark pieces.
 Advertisement
 Blue Bell also released a brand new flavor for fall this year — Salted Caramel Brownie Ice Cream — which is “a creamy vanilla ice cream combined with luscious chocolate brownies and a salted caramel swirl.”
 Eat Drink D-FW

**7.** <https://spectrumlocalnews.com/tx/south-texas-el-paso/news/2021/11/10/blue-bell-cookie-christmas-ice-cream-is-back>

Blue Bell Christmas Cookies ice cream flavor. (Spectrum Files)
 Blue Bell Christmas Cookie ice cream is back
 By Sunny Tsai Texas
 PUBLISHED 9:57 AM CT Nov. 10, 2021 PUBLISHED 9:57 AM CST Nov. 10, 2021
 SHARE
 TEXAS —Just in time for the holidays, the popular festive Blue Bell Christmas Cookie ice cream is back in stores.
 A post shared by Blue Bell (@bluebellicecream)
 The flavor is a mixture of chocolate chip, snickerdoodle and sugar cookies. It also features red sprinkles and green icing swirls mixed into sugar cookie ice cream. Better hit the stores to cop this limited time ice cream while it lasts! It is available in the half gallon size

**8.** <https://www.nolaweekend.com/2022/10/18/blue-bell-releases-christmas-cookies-ice-cream-ahead-holiday-season/>

Blue Bell releases Christmas Cookies ice cream ahead of holiday season
 Expand
 Blue Bell releases Christmas Cookies Ice Cream ahead of holiday season The company announced that one of its popular flavors, Christmas Cookies, returns to store shelves ahead of the season. (Source: Blue Bell)
 By Shan Bailey
 October 18, 2022 at 12:04 pm EDT
 NEW ORLEANS (NOLA WEEKEND) - It’s not even Halloween yet, but the folks at Blue Bell already seem ready for the holidays. The company announced that one of its popular flavors, Christmas Cookies, returns to store shelves ahead of the season.
 “We can’t keep this flavor under wraps any longer!” Blue Bell announced on social media.
 The company describes the flavor as a combination of “your favorite holiday cookies.” Flavors like chocolate chip. snickerdoodle and sugar cookies get mixed together in a sugar cookie ice cream with red sprinkles and a green icing swirl.
 We can’t keep this flavor under wraps any longer! Christmas Cookies Ice Cream returns to stores beginning today. The flavor combines your favorite holiday cookies – chocolate chip, snickerdoodle and sugar –in a tasty sugar cookie ice cream w/red sprinkles and a green icing swirl. pic.twitter.com/JIjD30LWY9
 — Blue Bell Ice Cream (@ILoveBlueBell) October 13, 2022
 Blue Bell released its Christmas Cookies flavor for the first time during the 2017 holiday season. It quickly became a fan favorite, which is why they are bringing it back for a limited time.
 In addition to Christmas Cookies, Blue Bell also has another holiday flavor, Peppermint , ready for store shelves. Peppermint is a “cool, refreshing peppermint ice cream sprinkled with peppermint candy pieces.”
 Over the past few months, the company has released several new flavors, including salted caramel brownie and strawberry lemonade ice cream .
 Contact your local grocer to make sure the flavor is in stock.
 For more information about Blue Bell and for a complete list of flavors now available in stores visit www.bluebell.com .
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 Shan Bailey
 Shan Bailey is the digital content producer and on-air personality for FOX 8 Nola Weekend. Shan is a creative storyteller who is passionate about creating compelling content that connects with audiences.
 At Gray, our journalists report, write, edit and produce the news content that informs the communities we serve. Click here to learn more about our approach to artificial intelligence.
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**9.** <https://www.chron.com/food/article/blue-bell-Christmas-cookie-ice-cream-texas-review-12312440.php>

Texas man writes hilarious yet thorough review of new Blue Bell ice cream flavor
 By Fernando Ramirez , Houston ChronicleUpdated
 Oct 27, 2017 5:29 p.m.
 The hilarious review of a new flavor of Blue Bell Ice Cream by a Texas man has gone viral.
 See Chron.com's list of the best flavors of Blue Bell Ice Cream.
 bluebello
 Blue Bell description: "Rich banana ice cream with tasty, chopped roasted almonds."
 Editors' note: Get this bad boy some banana bread chunks.
 Blue Bell Ice Cream
 Blue Bell description: "Banana ice cream perfectly blended together with whipped topping and vanilla wafers."
 Blue Bell Ice Cream
 29. The Great Divide
 Blue Bell description: "A great combination of our famous Homemade Vanilla Ice Cream and rich, creamy Dutch Chocolate Ice Cream in one unique carton. If you are divided on which one you like best, just have them both!"
 Editors' note: One side of the divide will always be depleted at a faster rate. This is a contentious ice cream.
 Blue Bell Ice Cream
 Blue Bell description: "Combines the special taste of black walnuts with a creamy, rich ice cream."
 Blue Bell Ice Cream
 Blue Bell description: "A rich, creamy chocolate ice cream made with the finest imported chocolate."
 Blue Bell Ice Cream
 26. Ultimate Neopolitan
 Blue Bell description: "Three of our most popular flavors, Homemade Vanilla, Dutch Chocolate and Strawberries & Homemade Vanilla packaged side by side in one carton."
 Editor's note: If clumsy amateur scoopers are not careful, the chocolate can quickly overpower the other flavors of ice cream. Another contentious ice cream.
 Blue Bell Ice Cream
 25. French Vanilla (tie)
 Blue Bell description: "Rich, creamy vanilla ice cream that has the special taste of egg custard."
 Editor's note: Let's be honest, the human taste bud cannot differentiate between three different flavors of vanilla.
 Blue Bell Ice Cream
 24. Natural Vanilla Bean (tie)
 Blue Bell description: "An all natural vanilla ice cream with delicate flecks of natural vanilla beans."
 Blue Bell Ice Cream
 23. Homemade Vanilla (tie)
 Blue Bell description: "Our most popular ice cream and with good reason. It's rich, homemade-tasting vanilla ice cream with a special hand-cranked flavor that's the best in the country."
 Blue Bell Ice Cream
 22. Red, White & Blue Bell
 Blue Bell description: "A colorful dessert featuring a strawberry ice cream loaded with succulent strawberries, a creamy vanilla ice cream and a smooth blueberry ice cream combined with sweetened blueberries, packaged side by side in one carton. Let’s celebrate the red, white and blue!"
 Blue Bell Ice Cream
 21. Peaches & Homemade Vanilla
 Blue Bell description: "A mouth-watering combination of juicy, ripe peaches and our famous Homemade Vanilla Ice Cream."
 20. Milk Chocolate
 Blue Bell description: "A creamy, smooth milk chocolate ice cream made with premium cocoa, fresh milk and cream."
 Blue Bell Ice Cream
 Blue Bell description: "Rich, creamy ice cream made with natural coffee beans."
 Editor's note: Leaves out ice cream fans who take their coffee black.
 Blue Bell Ice Cream
 18. Groom's Cake
 Blue Bell description: "Say, 'I do' to this blissful flavor. Luscious chocolate ice cream with chocolate cake pieces and chocolate coated strawberry hearts, surrounded by swirls of strawberry sauce and chocolate icing."
 Blue Bell Ice Cream
 Blue Bell description: "Pistachio ice cream accented with pieces of crunchy, chopped roasted almonds."
 Blue Bell Ice Cream
 16. Rocky Road
 Blue Bell description: "A rich, dark chocolate ice cream generously sprinkled with chopped, almonds and miniature marshmallows."
 Blue Bell Ice Cream
 15. Chocolate Peanut Butter Cookie Dough
 Blue Bell description: "Smooth Milk Chocolate Ice Cream combined with tasty peanut butter cookie dough pieces and milk chocolate chunks."
 Editor's note: Excessive. It's great.
 Courtesy Blue Bell Creameries
 14. Moo-llennium Crunch
 Blue Bell description: "Classic vanilla ice cream with a combination of dark chocolate chunks, creamy caramel chunks, roasted pecan halves, chopped almonds and walnut pieces."
 Editor's note: Open to a lot of "Star Wars" promotional opportunities.
 Blue Bell Ice Cream
 13. Tin Roof
 Blue Bell description: "Vanilla ice cream with a rich chocolate fudge swirl and roasted peanuts dipped in dark chocolate."
 Blue Bell Ice Cream
 Blue Bell description: "A creamy vanilla ice cream surrounded by a tasty salted caramel sauce swirl."
 Blue Bell Ice Cream
 10. Sweet ‘n Salty Crunch
 Blue Bell description: "Sweet ‘n Salty Crunch is a delicious vanilla ice cream loaded with chocolate-coated pretzel bites, chopped roasted almonds and milk chocolate chunks. Our new flavor is sure to satisfy your sweet and salty cravings."
 Blue Bell Ice Cream
 9. Southern Blackberry Cobbler
 Blue Bell description: "Creamy ice cream with a luscious blackberry flavor combined with flaky pie crust pieces and a blackberry sauce swirl."
 Blue Bell Ice Cream
 8. Pecan Pralines 'n Cream
 Blue Bell description: "A combination of praline sauce swirled into a creamy vanilla ice cream sprinkled with praline-coated pecans."
 Editor's note: Googling what a "praline" is may disqualify you from being Texan.
 Blue Bell Ice Cream
 7. Butter Crunch
 Blue Bell description: "Tasty vanilla ice cream loaded with chunks of crunchy chocolate peanut butter candy."
 Blue Bell Ice Cream
 6. Cookie Two Step
 Blue Bell description: "Vanilla ice cream with hints of brown sugar, combined with chunks of chocolate crème-filled cookies and tasty chocolate chip cookie dough pieces."
 Editor's note: Far better than square dancing.
 5. Buttered Pecan
 4. Chocolate Chip
 Blue Bell description: "A creamy vanilla ice cream with tasty, semi-sweet chocolate chips."
 Editor's note: There are rare, precious moments when a chip can be more than just a chip — a full-blown chunk.
 Blue Bell Ice Cream
 Blue Bell description: "Refreshing, creamy mint ice cream sprinkled with delicious semi-sweet chocolate chips."
 Blue Bell Ice Cream
 2. Cookies ’n Cream
 Blue Bell description: "A creamy vanilla ice cream with tasty chunks of chocolate crème cookies. We were first to create this innovative flavor."
 Blue Bell Ice Cream
 1. Chocolate Chip Cookie Dough
 Blue Bell description: "A rich, creamy ice cream with chunks of chocolate chip cookie dough and chips of dark chocolate."
 Editor's note: Do not try baking the cookie dough.
 Blue Bell Ice Cream

**10.** <https://puppycake.com/puppy-scoops-ice-cream-mix-christmas-cookie.aspx>

We have no data for this page, because it isn't accessible for our crawler.

**christmas ice cream recipe**

**1.** <https://icecreamfromscratch.com/christmas-ice-cream/>

Jump to Recipe
 Christmas Ice Cream is the perfect homemade ice cream recipe for Christmas. It's rich and creamy with warm vanilla, holiday sprinkles, and bits of Christmas cookies mixed in.
 This ice cream for Christmas is made in the Philadelphia style, meaning that it's churned in an ice cream maker, but the recipe doesn't use any eggs, making it a bit more simple than a French style recipe.
 This Christmas cookie ice cream can be gluten free and nut free depending on the type of cookies you use.
 Christmas Cookie Ice Cream is a simple to make recipe that is perfect for the holiday. A vanilla ice cream base is enhanced with Christmas Cookie pieces and decorated with sprinkles. It's perfect!
 We always had ice cream for Christmas when I was a kid. Often someone would bring an ice cream cake, or a Christmas ice cream roll. Sometimes we'd have Peppermint Ice Cream or another festive flavor. My favorite was when we'd put scoops of Vanilla Ice Cream in mugs of hot cocoa!
 Readers also like this Eggnog Ice Cream . If you want to stick to a cookie flavored ice cream, try Biscoff Ice Cream next.
 So this recipe takes me back, and I love it. You'll love how easy it is to make this creamy Christmas Ice Cream, and you can start a tradition of your own with it.
 Try using this Christmas Ice Cream along with other ice cream flavors to create a winter ice cream sundae bar for any holiday party. Bubblegum ice cream is also fun and festive and you can use Christmas colors.
 Ice Cream for Christmas
 Why You're Going to Love this Christmas Ice Cream Recipe
 Simple to Make: This Philadelphia style ice cream recipe doesn't require any cooking, nor does it require any fancy ingredients. It's easy!
 Step By Step Instructions: Are you new to making homemade ice cream? No worries, I'm giving you step by step ice cream making instructions and lots of helpful tips along the way. You'll be a pro in no time.
 Christmas Colors: Red and green sprinkles against the white ice cream base are so pretty and festive in this Christmas cookie ice cream.
 No Eggs: Some churned ice creams require egg yolks to create a creamy custard-y base. Not this one. It's creamy and perfect without any eggs at all.
 No Chemicals: Store bought ice creams are often filled with preservatives. You don't need any to make this homemade Christmas cookie ice cream recipe.
 Ingredients in Homemade Christmas Ice Cream
 Heavy Cream - The basis for all good ice creams is rich heavy cream.
 Whole Milk - A mix of both heavy cream and whole milk creates the perfect ice cream texture.
 Granulated Sugar - For sweetness and texture, plain, white, granulated sugar is the perfect choice.
 Vanilla Extract - a nice, high quality pure vanilla extract will give tons of warm vanilla flavor to this Christmas cookie ice cream.
 Kosher Salt - Salt helps to balance the sweetness of the ice cream.
 Christmas Sugar Cookies - Keep reading for recommendations. Any crunchy cookie will work in this recipe. Cut the cookies into small pieces before adding them in.
 Holiday Sprinkles - I don't think this recipe would be quite the same without some festive red and green sprinkles! Go for "jimmy" style sprinkles rather than nonpareils that will bleed and stain the ice cream.
 What Kind of Cookies Go in Christmas Cookie Ice Cream?
 In the images here I'm using a crunchy, store-bought, gluten free sugar cookie. Enjoy Life and Simple Mills both have some good options.
 You can truly use any type of vanilla flavored cookie you can buy, just make sure that they are crunchy rather than soft. Vanilla wafers, shortbread cookies, or butter cookies are great.
 Want to make this ice cream extra Christmas-y? Try using crispy anise flavored cookies. They used to be called "Jingles", but now I see them as "Santa's favorites" and they are only available at Christmas time.
 Another classic holiday cookie to try is the vanilla butter cookies that come in the blue tin. Or use gingerbread cookies for a warm, spiced option.
 Homemade cut out cookies will be delicious in this ice cream as well. You could also swap out the cookies for Christmas Pretzels .
 How to make Christmas Ice Cream from Scratch
 In a large bowl, combine the heavy cream, whole milk, granulated sugar, vanilla extract and kosher salt.
 Whisk for 2-3 minutes, until the sugar is dissolved into the mixture. You should not feel any grit if you rub the mixture together between two fingers.
 Churn the ice cream mixture in the bowl of your ice cream machine according to your manufacturer’s instructions, until it is thick and the consistency of soft-serve ice cream.
 In the last two minutes of the churn, add the Christmas sugar cookies and ½ cup of the holiday sprinkles, reserving the remaining sprinkles.
 Spoon the ice cream into a shallow container or a loaf pan. Sprinkle the remaining holiday sprinkles over the top of the ice cream.
 Press plastic wrap or wax paper to the surface of the ice cream. Freeze for at least 4 hours, or until solid. Let sit at room temperature for about 5 minutes before serving.
 These numbered steps match the numbered photos above and are for illustration purposes. For the complete list of ingredients and instructions, please see the recipe below.
 How to Store Christmas Ice Cream
 Store this Christmas ice cream in the freezer in an airtight container (we really like these reusable ice cream containers ) with a piece of parchment paper or wax paper pressed on top for up to one month.
 Tips for Making this Christmas Ice Cream
 Use quality ingredients – When making homemade ice cream, you’ll want to make sure you are using high quality ingredients for the best outcome.
 Chill out – If possible, always start with chilled ingredients. This is important for homemade no-churn ice cream recipes and ice cream maker recipes.
 Don’t skimp on the fat – High fat milks and creams are essential when making homemade ice cream. Opting for a low-fat option often leads to icy ice creams and inconsistency in the texture.
 Don’t go crazy with the add-ins – If you’re adding in additional ingredients, pick one or two and make sure they are chopped into pieces no larger than a blueberry or pea.
 Don’t skimp on the sugar – Sugar not only adds sweetness to homemade ice creams, it also helps with the texture. Sugar is essential for the creamy texture in ice cream.
 No churn Christmas Ice Cream Directions
 Chill a shallow container or a loaf pan in the freezer while you mix the ice cream ingredients.
 Pour the ice cream mixture into the prepared pan and freeze for 3-4 hours. Stir the ice cream every 30 minutes for the first 2 hours to help add air. This will help create a creamy, smooth texture.
 Christmas Ice Cream Add-ins
 This is basically a vanilla ice cream recipe with Christmas add-ins already added, but you can make your own spin on Christmas cookies ice cream if you'd like.
 I suggesting adding maybe one other mix-in, such as white chocolate shavings or chopped walnuts.
 A swirl of buttercream frosting would complement the Christmas cookie theme of this ice cream nicely too.
 Add a bit of cinnamon to the ice cream base to add warmth and extra Christmassy flavor.
 Other types of Christmas cookies can switch up this Christmas ice cream into different flavors of Christmas cookie ice cream.
 Other Ways to Enjoy Christmas Ice Cream
 Make Christmas Ice Cream Sundaes with hot fudge and more cookie crumbles.
 Add this ice cream in between two Christmas Cookies to make Christmas ice cream sandwiches.
 Add softened ice cream to a premade cookie crust to make your own easy Christmas ice cream pie.
 What type of sprinkles are best in homemade ice cream?
 When adding sprinkles to your ice cream recipes, you want to choose ones that won't bleed color into your ice cream base.
 Jimmy style sprinkles are made of a colored dough, so they are generally safe, while nonpareils are coated in coloring, and they will bleed.
 If you love sprinkles in your ice cream as much as we do, Make Sprinkles Ice Cream !
 Why is homemade ice cream hard to scoop?
 You should see in the instructions that I recommend letting the ice cream sit at room temperature before scooping. Directly from the freezer, it will be too hard to scoop, but should be easy after thawing a bit.
 Commercial ice creams typically include preservatives which allow them to be softer when frozen. Since our homemade ice cream doesn't include any chemicals, we need to use time to get it soft enough.
 Is it weird to eat ice cream in the winter?
 Definitely not, and I would never call anyone weird for eating ice cream whenever they want to! Eating ice cream in winter is different than eating it in the hot summer months, but still very enjoyable and comforting, particularly if you're warm and cozy on the couch.
 More Homemade Ice Cream Recipes to Make
 Cuisinart 2QT Ice Cream Maker - Works with ice cream, sorbets, and frozen yogurt.
 Loaf Pan - You can use any 9 x 13 loaf pan or a shallow pan, but we like this one.
 Ice Cream Scoop - Make sure you have a good ice cream scoop. This is one of our favorites.
 Ice Cream Containers - We love keeping a couple of ice cream containers on hand for when we make homemade ice cream.
 Note: Each of these links will take you to the exact product on Amazon. As an Amazon associate, I earn a little from each qualifying purchase.
 LET'S GET SOCIAL, you can follow us on Pinterest or leave a comment below if you have any questions.
 Did you make this Christmas Ice Cream recipe? Leave a comment below letting us know what you thought and if you added any additional add-ins.

**2.** <https://www.delish.com/holiday-recipes/christmas/g1430/holiday-season-ice-cream-flavors/>

15 Slides
 The Bojon Groumet
 When the weather gets cold and the food gets comforting, the dinner table quickly becomes packed with hearty soups and warming casseroles. Sadly, one of the most beloved desserts gets left out of the winter rotation due to its chilly reputation. This year, embrace ice cream by filling it with festive holiday combinations and irresistible winter flavors. So bundle up and dig in! Love cookies? Love ice cream? Eat them together when you whip up one of these amazing

**3.** <https://www.thehappyhomelife.com/christmas-ice-cream-recipes/>

10 Easy Christmas Ice Cream Recipes for the Holidays
 04/12
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 Christmas is just around the corner, and it’s time to start thinking about what you’re going to serve for dessert. I’m always looking for new ways to make ice cream, so I scoured my favorite blogs and found 10 amazing recipes that are perfect for your holiday dinner this year! From gingerbread and eggnog flavors to a homemade take on the Little Debbie Christmas tree ice cream, you’re going to love these festive Christmas ice cream recipes for the holidays.
 Subscription Form
 Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
 Subscribe
 Peppermint Ice Cream
 Minty, creamy peppermint ice cream is the perfect Christmas treat! It’s made with real peppermint extract, which gives it a fresh and refreshing flavor. Crushed candy canes are added to the mix to give it additional mint flavor and an extra festive look. This is a no-church ice cream recipe, so you can make it with no ice cream maker required. You don’t need eggs, either! {via Glue Sticks}
 Christmas Cookie Ice Cream
 This no-churn Christmas cookie ice cream is the perfect way to get your Christmas cookie fix. It’s made with a delicious vanilla base and studded with everyone’s favorite sugar cookies, white chocolate pieces, festive sprinkles, and a hint of cinnamon. You don’t even need an ice cream maker for this one – just mix everything together and put it in the freezer. It’ll be ready in a few hours, and you won’t be able to resist it! {via The Toasty Kitchen}
 Cranberry Ice Cream
 Here’s a festive cranberry ice cream you can make for Thanksgiving or Christmas dinner. It’s made with tart cranberries, heavy cream, milk, sugar, and orange juice for a hint of orange flavor. The result is a delicious ice cream that tastes like the holidays! Serve it in bowls or cones, and top with whipped cream and fresh cranberries for a pretty presentation. {via Wonky Wonderful}
 If you love cranberry as much as we do, try this cranberry Moscow mule !
 Grinch Ice Cream
 If you’re looking for a fun treat to serve at your holiday party, look no further! This Grinch ice cream is the perfect way to celebrate. Not only does it taste delicious and refreshing, but its festive green coloring in honor of your favorite Christmas grouch will get everyone in the mood for Christmas. It’s flavored with mint extract and decorated with red heart sprinkles for the cutest holiday dessert ever. Serve it in bowls or in cones. {via Pizzazzerie}
 Gingerbread Ice Cream
 There’s nothing quite like the warm and spicy scent of gingerbread cookies baking in the oven. Now you can get all that delicious flavor in cool, creamy gingerbread ice cream . It’s made with all your favorite gingerbread flavors, including molasses, cinnamon, ginger, and brown sugar. The best part? It only takes a few hours to prepare in the ice cream maker. Serve it as a dessert on its own or pair it with some gingerbread cookies, as you see here. {via Cookie Dough and Oven Mitt}
 Little Debbie Christmas Tree Cakes Ice Cream
 If you’ve been unable to find it in stores, this homemade Little Debbie Christmas Tree Cakes ice cream is a great way to enjoy this indulgent dessert. It’s a no-churn ice cream that anyone can make with heavy cream, sweetened condensed milk, those famous Christmas tree cakes, and a few other ingredients. Hurry and make it now while you can still find the cakes in stores! {via Rose Bakes}
 Butterbeer Ice Cream
 Any Potterhead will tell you that the Harry Potter movies are absolutely Christmas films. Therefore, this butterbeer ice cream is a perfect fit for the holidays! It’s a no-churn recipe that’s easy to put together, but you’ll have a hard time waiting for it to freeze! Enjoy a bowl of it while imagining you’re in that magical world, right in Diagon Alley. {via Sonshine Kitchen}
 Eggnog Ice Cream
 Here’s a tasty twist on classic eggnog. This eggnog ice cream is made with all the traditional holiday flavors: eggnog, vanilla extract, and nutmeg give it that delicious spiced flavor we love so much. It’s creamy and easy to make – just mix together all the ingredients and put it in your ice cream maker. Serve it in cones or bowls and top with whipped cream and a sprinkle of nutmeg. {via If You Give a Blonde a Kitchen}
 And if you’re a big eggnog fan, try our recipe for non-alcoholic eggnog.
 Peppermint Chocolate Chip Ice Cream
 This no-churn peppermint chocolate chip ice cream is perfect for the holiday season. Not only is it simple to make, but it’s pretty and delicious, too. Nothing says Christmas is here like the refreshing flavor of peppermint paired with chocolate chips. This recipe will go beautifully with your favorite brownies or sugar cookies. {via Cincy Shopper}
 Cinnamon Ice Cream
 Holiday desserts aren’t complete without a little bit of cinnamon. This cinnamon ice cream is flavored with the sweet spice, making it perfect for a holiday treat or even a Thanksgiving dinner dessert. It’s made with milk and heavy cream with no eggs in this recipe . Add the chilled ingredients to your ice cream maker, freeze, put in an airtight container, and wait for this delicious dessert to harden. {via Creations by Kara}
 Try one of these easy Christmas ice cream recipes this holiday season! Give your friends and family a delicious treat they’ll never forget. Whether you’re looking for something simple to make with kids or want some more sophisticated flavors, we’ve got 10 different options that are sure to please everyone at the party. So grab those ingredients and get ready to serve up an amazing dessert this Christmas !

**4.** <https://www.suddenlunch.com/christmas-ice-cream-recipes/>

We have no data for this page, because it isn't accessible for our crawler.

**5.** <https://cutsidedown.com/homemade-holiday-ice-cream-flavors-you-cant-resist/>

Homemade Holiday Ice Cream Flavors (You Can’t Resist)
 December 11, 2020
 by Jillian Parkinson Leave a Comment
 I know that when it’s cold and snowy outside, your last craving is for ice cream. Unless you happen to be one of my junior high students, then it’s the more sugar the merrier. One of my favorite things to do with ice cream during the winter is to pair it with a steaming cup of hot cocoa, preferably from our hot cocoa bombs recipe . It adds a sugary creaminess that’s perfect!
 Making ice cream can be scary and time-intensive, but it doesn’t have to be. We make our ice cream in a bucket outside during the summer, but during the winter it’s time to pull out one of these . It sits on the counter (or floor) and is done in a jiffy. No need for ice and your ice cream is done in about 20 minutes! If it’s warm in your neck of the woods, then I’d totally suggest grabbing one of these , a bag of ice, and a box of rock salt. They really do make awesome ice cream. Now that you’ve got your ice cream makers, it’s time to get on to the main event: the recipes! Here are some delicious holiday ice cream flavors that you can’t resist!

**6.** <https://summeryule.com/little-debbie-christmas-tree-cake-ice-cream/>

Little Debbie Christmas Tree Cake Ice Cream (Review and Recipe)
 By: Summer Yule · This post may contain affiliate links. · Leave a Comment
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 ↓ RECIPE ↓ VIDEO
 This Little Debbie Christmas Tree Cake Ice Cream review for 2023 will give you the scoop on this fun seasonal dessert. Christmas tree ice cream is made with sweet vanilla ice cream, decadent golden cake chunks, red icing, and green sprinkles. You can buy Little Debbie Christmas tree cakes ice cream at Walmart. If you can’t find it this holiday season, try this easy copycat Christmas cake ice cream instead!
 Little Debbie Christmas cake ice cream is a seasonal holiday treat that tends to sell out fast! No worries if you can’t find it though, I’ve got you covered. Keep reading to find out where is Christmas tree ice cream sold, and get a copy cat Christmas ice cream recipe!
 Jump to:
 💬 Comments
 ➕ Christmas Tree Cake Ice Cream Recipe (How to Make)
 Wondering how to make Christmas tree cake ice cream? Here are the step-by-step directions for copycat Christmas ice cream:
 Soften vanilla ice cream on the counter (or briefly in the microwave). You want it easy to stir, but not melted.
 Finely chop half of a Little Debbie Christmas tree cake (¼-½ inch dice). Stir the snack cake into the softened ice cream along with a thick drizzle of red icing and sprinkles.
 Pop the ice cream back in the freezer for a bit if it’s too soft, or enjoy immediately!
 That’s it! You can use this simple technique to recreate any of your favorite ice cream flavors that you can’t find in stores. Simply get a container of the base flavor (vanilla base in this recipe), stir in the mix ins, and eat.
 Do you like free things?
 Get new recipe ideas biweekly, our 5-Day Air Fryer Quick Start Guide, and more totally FREE exclusive goodies!
 First Name
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 We won't send you spam. Unsubscribe at any time.
 You can add cookies, brownies, toffee bits, chopped nuts, pound cake chunks, a chocolate swirl... the possibilities are endless!
 ⭐ Christmas Tree Cake Ice Cream Ingredients
 Here is your shopping list for this homemade dessert:
 ⅔ cup vanilla ice cream
 ½ Little Debbie Christmas tree cake ( Amazon )
 Red icing
 Green sprinkles
 A pint of Christmas tree cake ice cream costs $2.50 at Walmart, so for the most authentic flavor, don’t use the most expensive or premium ice cream. An inexpensive pint of vanilla ice cream works perfectly for this. You want something light on vanilla extract, not a buttery, rich vanilla flavor.
 Unfortunately, the Christmas tree cakes can sometimes be even harder to find in stores than the Christmas tree ice cream. If you can’t find them, substitute with a Little Debbie zebra cake instead. This is another pound cake treat with a waxy white icing for coating and creamy filling.
 The Christmas ice cream from the store doesn’t have large chunks of cake in it. Be sure to chop the snack cakes small for this recipe.
 I never measure the red frosting or sprinkles, but they feature prominently in the store ice cream. Just give it some heavy swirls of red icing, 3-4 healthy shakes of the sprinkles, and stir. You should be good to go.
 Here are the ingredients for Christmas tree cake ice cream from the store if you want to compare:
 Milk
 Guar Gum
 Annatto (Color)
 This product contains the allergens milk, egg, soy, and wheat and is made in a facility that processes peanuts and tree nuts.
 🤔 Christmas Tree Cake Ice Cream Where to Buy
 Where to get Christmas tree cake ice cream near me? At the time of writing, Little Debbie Christmas tree ice cream is available only at Walmart stores.
 You can purchase Little Debbie Christmas tree cakes at most major grocery stores in the US. They are also available seasonally at the Little Debbie store online, as well as on Amazon .
 🌡 How to Store Christmas Tree Cake Ice Cream
 According to FoodSafety.gov ice cream should be eaten within 6 months from purchase. Store ice cream in the freezer (of course). Keep homemade ice cream covered with plastic wrap or in an airtight container.
 📋 ‍Christmas Tree Cake Ice Cream Calories
 There are 240 calories in one serving of Little Debbie Christmas Tree Ice Cream. Here is the nutrition information per ⅔ cup of Christmas tree cakes ice cream (one serving, from the packaging):
 Calories: 240
 Iron: 0% DV
 Potassium: 164mg
 Little Debbie ice cream is not a good fit for low carb, keto, vegan, dairy free, or gluten free diets. Vegetarians should be aware this sweet treat contains “natural flavors” of an unidentified source.
 The precise nutrition information for the copycat recipe depends on the brand of ice cream and amount of sprinkles and icing used. Choose a low carb or low calorie vanilla ice cream for the recipe if they fit your preferences better. Skip the ice creams with heavy whipping cream for a low fat version.
 💭 Expert Tips from a Dietitian
 This is a level 3 recipe (weight maintenance and active lifestyles). It’s true that Little Debbie ice creams count as ultra-processed food , and they’re not the most nutritious food choice. Most of us know this, and I won’t spoil the fun with a nutrition-related lecture.
 When I was a kid, we’d often get Little Debbie snack cakes in our lunch boxes as a treat. Like many, I have a bit of nostalgia attached to the Little Debbie snacks. (FWIW, my favs were the Star Crunch , Oatmeal Crème Pie , and the Pumpkin Delights.)
 Occasionally treating ourselves to a comfort food that brings back happy memories and simpler times is fine, IMVHO. It can even play a role in an overall healthy diet. (An exception is if you must adhere to a strict dietary protocol due to a medical issue, of course.)
 When I was at the checkout with my Little Debbie ice cream, the lady behind me in line exclaimed that she loves it and thinks it’s so good. If you’re a big fan too, I hope you get a chance to enjoy this special, party worthy holiday treat. Merry Christmas!
 FAQs
 Is Christmas tree cake ice cream real?
 Yes, Christmas tree cake ice cream is a real product that you can find seasonally at Walmart stores. Be on the lookout for it, as this popular frozen treat tends to sell out fast!
 Who makes Christmas Tree Cake ice cream?
 Little Debbie Christmas tree cake ice cream is a collaboration between the Little Debbie company (AKA McKee Foods) and Hudsonville ice cream. It is currently sold exclusively at Walmart stores.
 Do they still make the Christmas tree cake ice cream?
 Yes, they still make Christmas tree ice cream, but if you can’t find it, know that it is a seasonal item. Once this fan-favorite snack sells out, it is gone for the season. Be sure to grab a pint from the shelf for your holiday dessert table when you see it!
 Is Little Debbie ice cream permanent?
 Little Debbie Christmas tree ice cream debuted in 2021 at Walmart stores, and was wildly popular, selling out quickly. Due to its success, new Little Debbie ice cream flavors became a permanent feature at Walmarts starting in 2022 ( source ). Check them out in the frozen section!
 What are the Little Debbie ice cream flavors?
 Aside from Christmas tree ice cream, you can also find ice cream for nutty bars, oatmeal crème pies, Swiss rolls, cosmic brownies, zebra cakes, honey buns, strawberry shortcake rolls, and pumpkin delights.
 👩🏻‍🍳 Other Ice Cream Recipes
 Love this no churn ice cream? Here are some other no churn recipes for ice cream desserts to try:

**7.** <https://confessionsofparenting.com/christmas-ice-cream-recipes/>

Home » 32 Delicious Christmas Ice Cream Recipes To Try!
 32 Delicious Christmas Ice Cream Recipes To Try!
 Last Updated on September 24, 2022 by Michele Tripple
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 24 shares
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 Who says you can’t enjoy ice cream when it is cold outside? These 32 Christmas Ice cream recipes will make you crave ice cream throughout the entire holiday season.
 Christmas Ice Cream Recipes
 During the holidays there are a few things I can’t get enough of, Christmas ice cream flavors and Christmas non-alcoholic drinks ! Yes, you may just say I am a kid at heart and I would be okay with it!
 These Christmas Ice cream recipes are irresistible and make me feel even more joyful about the holiday season!
 Why You are going to love these Christmas Ice Cream Recipes
 All of these recipes are simple to make!
 They all include step by step instructions.
 They all scream Christmas! Even our delicious Oreo Ice cream recipe (substitute for holiday Oreos!)
 Tips for Making Christmas Ice Cream
 These are some helpful tips when it comes to making your homemade Christmas Ice cream!
 Use High-quality ingredients.
 Start with cold ingredients.
 Use full-fat ingredients. If you are going to make ice cream then go with the most delicious flavor possible.
 Make sure all your mix-ins are bite-sized pieces.
 Be sure to use all the sugar the recipe calls for. This helps add the sweetness as well as helps with texture!
 What supplies are needed to Make Homemade Christmas Ice Cream?
 The following supplies will be helpful when making and enjoying ice cream.
 If you are making churn ice cream you will need an ice cream maker.
 For no-churn ice cream, I love to use a pan like this to allow my ice cream to freeze.
 Mixing bowls – To help you mix up all the ingredients!
 Ice cream containers – If you love to keep all the flavors on hand these are super helpful!
 Ice cream scoop- You need to have a good ice cream scoop. This is our go-to scoop .
 Ice cream bowls- You can use any bowls , but how cute are these!
 Christmas Ice Cream Recipes

**8.** <https://thestressfreechristmas.com/homemade-christmas-ice-cream-recipes/>

The Stress-Free Christmas
 The Best Homemade Christmas Ice Cream Recipes
 August 12, 2021
 By Lisa Sharp Leave a Comment
 This post contains affiliate links and as an Amazon Associate I earn from qualifying purchases. Click here for full disclosure and privacy policy.
 Homemade Christmas ice cream will be your new favorite Christmas dessert after you see these Christmas ice cream recipes! They are also perfect for a Christmas in July celebration.
 I love ice cream all year and as we get close to the holiday season I have to have the peppermint ice cream from Braums, a local dairy store.
 Cold treats may not sound like the best thing during the winter months but ice cream is always delicious. Add in Christmas flavors and how can you resist?
 Christmas Ice Cream Supplies
 You can make no-churn ice cream with very few supplies and tools but if you really want to get into making homemade ice cream there are some tools that make it a lot easier.
 My favorite ice cream maker is the attachment for the KitchenAid stand mixer but Amazon isn’t carrying it right now so I also linked to another one that is very popular.
 You can still get the KitchenAid ice cream making attachment from KitchenAid.com. It doesn’t have the best reviews but I’ve always loved mine. I’ve had it for a few years and have never had any issues. I like that it works with my stand mixer since I already owned that.
 Whatever ice cream maker you choose or if you decide to stick to no-churn options you are sure to enjoy these recipes!
 Homemade Christmas Ice Cream Recipes
 Ready to make your Christmas ice cream? Now comes the hard part, picking which flavor to make first.

**9.** <https://www.yourhomebasedmom.com/peppermint-ice-cream/>

By: Leigh Anne Wilkes
 Updated: 6/20/23
 This post may contain affiliate links. Please see disclosure policy here .
 This Peppermint Ice Cream recipe may be one of the creamiest ice creams you will ever make. It is peppermint perfection and so pretty too!
 Peppermint Stick Ice Cream
 Peppermint Ice Cream is a tradition and a favorite dessert at our house. My husband grew up making it every New Year’s Eve with all the leftover Christmas candy canes.
 The pretty pink color comes from the candy canes dissolving into the ice cream as it churns.
 For lots of peppermint flavor, the ice cream uses a combination of peppermint extract and crushed up candy cane. Be sure and save a little crushed peppermint to serve on top of the ice cream.
 Why You’ll Love This Recipe
 Besides being delicious, it’s easy. The recipe doesn’t contain any eggs so there is no need to make and cook a custard base. That also means there is no need to chill it before processing the ice cream!
 This recipe is quick, easy and delicious!
 Ingredients Needed
 Half & Half (see notes below)
 Heavy cream
 Salt
 Vanilla extract
 Peppermint extract. Use peppermint extract NOT mint extract. There is a definite difference in flavor. Mint extract is great but not for this ice cream.
 Candy Cane or
 crushed peppermint candy
 What Is Half And Half?
 I am often asked what half and half is. It is a combination of whole milk and whipping cream. If you don’t have half and half where you live (I think it may be an American thing) just use more whipping cream and whole milk in place of the half and half – a 1:1 ratio. But if you can buy half and half, I highly recommend doing so.
 How to Make Homemade Peppermint Ice Cream
 Mix together milks and sugar in a bowl. Stir well.
 Whisk in salt, and extracts.
 Add in crushed candy canes, reserving some to sprinkle on top.
 Pour into ice cream maker and churn according to manufacturer’s instructions.
 Freeze in an airtight insulated container in the
 freezer to allow it to set up.
 Tips from Leigh Anne
 Crush the peppermint candy in a food processor or place it in a zippered bag and pound it with a hammer or mallet. I like to crush it until it is about 1/2 powder and 1/2 small pieces of peppermint.
 If you want more crunch to your ice cream, process the ice cream about half way and then add the peppermint in, that way less of it will dissolve into the ice cream as it churns and leave more chunks of peppermint.
 Frequently Asked Questions
 How long will homemade ice cream last in the freezer?
 Stored in an airtight, insulated ice cream container it will last for a couple of weeks.
 Do I have to use an ice cream maker?
 This homemade ice cream recipe is designed to be made in an ice cream maker and is not meant to be a no churn ice cream.
 What kind of ice cream maker do you use?

**10.** <https://www.wandercooks.com/christmas-ice-cream-pudding/>

Show-Stopping Christmas Ice Cream Pudding
 Print Recipe
 Impress your guests on Christmas Day with this show-stopping Christmas Ice Cream Pudding! Just 10 minutes hands-on prep, you won’t believe how easy it is to make. Use our traditional Christmas pudding ingredients or customise with your own flavour combinations!
 Why We Love This
 This epic Christmas dessert is a guaranteed crowd-pleaser! Full of the flavours of Christmas, it looks incredible on the Christmas table but is SO easy to make.
 Ice cream pudding is a great alternative to a traditional Christmas pudding, especially for our hot summer Christmas Days in Australia!
 You can easily adapt the base recipe to suit your tastes and budget, with endless flavour combinations and gourmet upgrades (read on for more amazing ideas!).
 Related: Mini Christmas Pudding Bites / Coconut Ice / Eton Mess
 What is Ice Cream Christmas Pudding?
 Ice Cream Pudding is a popular Christmas dessert in Australia. Since our Christmas Days are so hot and steamy, we love cooling desserts like trifle , pavlova , jelly slice , or chocolate ripple cake as a sweet finish to the big Christmas feast!
 Pudding ice cream has a similar flavour to a traditional Christmas pudding or Christmas cake, but is made with a base of ice cream instead of boiled or steamed cake.
 P.S. If you love pudding flavours, try Laura’s Dad’s favourite treat – Chester Squares (Irish Gur Cake) !
 Where We Learned This
 This recipe comes from Sarah’s Mum from back in the 80’s! We love nothing more than reviving retro classics, and this dessert does not disappoint! Other nostalgic favourites of ours include coffee scroll biscuits and spinach cob loaf !
 What You’ll Need
 Ice Cream – Vanilla ice cream is the perfect base to add your Christmas flavours to, but you can use any ice cream you like. Try it with chocolate, English toffee, or specialty gourmet ice cream flavours depending on your budget.
 Pudding Ingredients – Your favourites like blanched almonds, glacé or maraschino cherries, mixed fruit or fruit pie mincemeat filling, mixed peel or chopped dried apricots. If there are any ingredients here that you don’t like, just leave them out or swap for something you like better – see our variations section below for more ideas.
 Spices – Mixed spice, cinnamon and nutmeg. You can also use pumpkin spice.
 Spirit – Rum, sherry or brandy are traditional favourites for their Christmas spice flavours. Sub with your favourite liqueurs (coffee, hazelnut, almond or Irish cream would all be amazing!). Otherwise, use 1 tbsp vanilla essence for a non-alcoholic version.
 Edible Decorations – Chocolate sauce, or ice magic / melted milk chocolate, crushed nuts, glacé / maraschino cherries or even edible flowers!
 Wandercook’s Tips
 Plan Ahead – This recipe is best made at least 1 day before serving so it has plenty of time to set overnight.
 Don’t Let the Ice Cream Melt – It should soften just enough to be easy to mix in the pudding ingredients, but avoid letting it completely melt as this will change the texture of the finished pudding.
 Line Your Bowl – This makes it much easier to take the frozen ice cream pudding out of the container when you’re ready to serve. Instead of plastic wrap, we use aluminium foil which works just as well but is also easier to recycle.
 Turn Out the Pudding – Wrap a damp towel over the foil for a few seconds to help peel it off, if required. You can smooth out any wrinkles in the ice cream with the flat of a knife or frosting spatula if you like, but we think they actually add to the look!
 Melted Chocolate – Be careful pouring melted chocolate over the top of frozen ice cream pudding, as it can cause the ice cream to melt quickly.
 Storage – Always store in an airtight container in the freezer until you’re ready to serve. If it’s difficult to slice, pop it in the fridge for 15 minutes to soften slightly.
 FAQs
 What size bowl is best for this recipe?
 This recipe best suits a medium-large mixing bowl or deep pudding basin (approx. 8 cups). We actually used the bowl of our KitchenAid stand-mixer to freeze the pudding. For a more decorative look, try it in a fluted dish or bundt pan.
 If you don’t have any of these, just use any airtight container you can find. Instead of serving as slices, just scoop out and serve like regular ice cream and decorate each bowl individually.
 Can I make this recipe in advance?
 Yes, this recipe can be made a few days or more in advance. It’s essential to double wrap the ice cream pudding in cling wrap or aluminium foil, then store in an airtight container so it won’t take on any freezer flavours. Only decorate on the day or just before serving for the best presentation and flavour.
 Variations
 Traditional Flavour – Serve with custard for a traditional Christmas pudding flavour.
 Gourmet Upgrade Ideas – Make your own upgraded flavour combinations like cranberry and white chocolate or raspberry, orange rind and pistachio. Top the pudding with premium fresh raspberries, strawberries, blackberries and mint. Add a splash of rose water or orange blossom water. Drizzle with honey or slather with homemade biscoff spread (similar to cookie butter).
 Neapolitan – Make it with layers of chocolate, vanilla and strawberry ice cream, just like a birthday ice cream cake. Bonus points if you garnish with 100s and 1000s / sprinkles.
 Sticky Date – Add soaked chopped dates and cover the top with toffee sauce, just like our sticky date pudding !
 Sweet Tooth – Swap the nuts for your favourite combination of crushed chocolates or lollies, homemade cookie butter , choc buttons, marshmallows, honeycomb, cookies / biscuits etc.
 More amazing Australian Christmas dessert ideas:

**christmas ice cream**

**1.** <https://www.allrecipes.com/longform/best-holiday-ice-cream/>

Talenti Peppermint Bark Gelato: Buy!
 Talenti
 Though technically not ice cream, Talenti's peppermint gelato is only available a few months out of the year. It's made with white chocolate peppermint gelato and sprinkled with semi-sweet chocolate flakes, and honestly, I like it better than their year round "Mediterranean Mint" flavor. The peppermint doesn't overwhelm the gelato, unlike a lot of other peppermint-flavored ice creams, and the white chocolate sweetens up the flavor quite a bit. I wouldn't mind seeing this flavor in their year round lineup.
 Price: $3.98, 1 pint
 Blue Bell Christmas Cookies: Skip
 Blue Bell
 Blue Bell's popular Christmas Cookies ice cream is back for another year, but I just don't understand the hype around this product. There's a lot going on: chocolate chip, snickerdoodle, and sugar cookies are combined in a sugar cookie ice cream with red sprinkles and a green icing swirl. Upon first opening the container, the garish Grinch green appears to be a little more than a "swirl." One taster says, "it looks like Christmas threw up with all the food coloring."
 But appearances aside, the flavor left more to be desired. The sugar cookie flavor was a little underwhelming, and the cookie chunks were soggy and unidentifiable in the heap of green icing and red sprinkles.
 Price: $8.19, ½ gallon
 Mayfield Pumpkin Pie: Skip
 Mayfield
 Maybe you're over pumpkin pie by this point in the season, but this beloved seasonal flavor keeps going strong all the way through December. For true pumpkin spice fanatics, Mayfield's pumpkin pie ice cream is made with real pumpkin puree and doesn't skimp on the pumpkin pie spice. It's a little overwhelming, and I personally could not sit down and eat a bowlful of this without feeling a bit sick to my stomach. The texture is light and fluffy, but the pie crust pieces are few and far between. I preferred Ben & Jerry's pumpkin cheesecake to this one (see below).
 Price: $6.29, 1.5 quart
 Mayfield Peppermint Stick: Skip
 Mayfield
 Peppermint is often paired with chocolate chunks or white chocolate (like in the case of Talenti and Jeni's), but this ice cream is straight peppermint: peppermint ice cream with red and green peppermint candies, making the sparse peppermint candies the most exciting part. It's fun to look at, but the ice cream part of the equation is fairly bland. One tester went so far as to describe it as a breath mint flavor.
 Price: $6.29, 1.5 quart
 frozen dessert
 We were left guessing as to what snow cream ice cream (technically, frozen dessert ) could possibly taste like. The package reads "Inspired by a Southern tradition of celebrating the year's first snowfall by filling a bowl with freshly fallen snow, milk, sugar, and flavoring it with vanilla." I've apparently missed out on this Southern tradition, mostly because my childhood in Georgia didn't see too many snowfalls.
 So, is it just standard vanilla ice cream? Nope! This was the biggest surprise of all the ice creams tasted, and I'm going to take this opportunity to apologize to Mayfield for my reservations. They have actually managed to create a store-bought ice cream that mimics the texture of snow, breaking apart into icy chunks as you scoop (but icy in the melt-in-your-mouth, snow cone kind of way, not the freezer burn way). In terms of flavor, it's pretty much a diluted vanilla, but that's what it's supposed to be. And we were so giddy over the texture that the flavor really didn't matter.
 Price: $6.29, 1.5 quart
 Ben & Jerry's Pumpkin Cheesecake: Buy!
 Ben & Jerry's
 Unlike its Mayfield pumpkin counterpart, Ben & Jerry's pumpkin pie ice cream has a more palatable pumpkin base that is nicely balanced with the richness of the cream cheese. The graham cracker-to-pie ratio is excellent, and each bite tastes like a mouthful of real pumpkin cheesecake.
 Price: $4.39, 1 pint
 Great Value Lumps of Coal: Skip
 Walmart
 Considering Great Value's pints are priced at under $1.50, it seems hardly fair to even review them at all (but we'll do it anyways).
 There's no coal to be found in this "lumps of coal" ice cream: It's just good 'ol chocolate ice cream with fudge swirls and chocolate chips. The ice cream does appear to have been dyed a charcoal gray color, which, you know, points for leaning into the theme. But there's something awfully unnatural about eating charcoal gray ice cream. The chocolate flavor is decent, a little artificial, but not bad, with a good amount of chips sprinkled throughout. If you're in the market for a good chocolate ice cream, I'd skip this one. But I could see kids having fun with this one, and for the price, it might be worth it just for the novelty of it.
 Price: $1.47, 1 pint
 Great Value Peppermint Cookies and Cream: Buy!
 Walmart
 Fans of Dairy Queen's Mint Oreo Blizzard will enjoy this low-cost seasonal ice cream. The bright pink ice cream has a light, sweet peppermint flavor with chunks of soft chocolate sandwich cookies. For $1.47, it's worth grabbing a pint or two while you can.
 Price: $1.47, 1 pint
 Serendipity Oh Fudge! Peppermint Cookie Fudge Sundae: Buy
 Serendipity
 online only
 Serendipity is serving up nostalgia with its A Christmas Story-inspired ice cream (available online only ). Upon first opening the pint there's a noticeable chocolate cookie swirl running through the mint ice cream. That paired with the red and green peppermint candies makes for a well-balanced Christmas flavor. Considering "fudge" is in the name, I was expecting a bit more chocolate in the mix, but this is definitely a peppermint-forward ice cream. It's more what I would have liked to see from Mayfield's Peppermint Stick. And you can't beat the packaging that features the legendary leg lamp.
 Price: $8, 1 pint
 Jeni's Cognac with Gingerbread: Skip
 Jeni's Ice Cream
 scoop shops
 We would expect nothing less from the queen of craft ice cream than this sophisticated, cognac-flavored pint with plaid packaging. I know it's a crowd favorite, but this was not one of my favorites from the holiday lineup (which is usually only available in scoop shops , unfortunately). It's very booze-forward, and I felt the gingerbread cake pieces got lost in the cognac flavor. Occasionally you get a bite with the rich caramel sauce, and those bites were my favorite.
 Price: $12, 1 pint
 Jeni's Mexican Hot Chocolate: Maybe
 Jeni's Ice Cream
 According to Jeni, this is the flavor that led her to quit art school and start making ice cream. It's a bouncy, velvety chocolate ice cream with Vietnamese cinnamon and cayenne pepper. The rich chocolate flavor hits your tongue first, but as you swallow the fiery cayenne grips the back of your throat…it takes a bit of getting used to. But if you can handle the heat, this decadent chocolate ice cream is worth the splurge.
 Price: $12, 1 pint
 Jeni's Sugar Plum: Buy!
 Jeni's Ice Cream
 Here's yet another unique and well-balanced seasonal flavor from Jeni's, described on the pint as "Amaretti cookies, puckery plum jam, and plum wine sweet cream." One taster compared it to black cherry ice cream — it's fruity, rich, and unlike the cognac and gingerbread, the plum wine is very much in the background.
 Price: $12, 1 pint
 Jeni's White Chocolate Peppermint: Buy!
 Jeni's Ice Cream
 Between all the complex flavor combinations in the Jeni's lineup, it was nice to have a simple peppermint ice cream to break things up. The dazzling pink and white peppermint ice cream is reminiscent of candy canes, and the crumbly white chocolate freckles help to sweeten up the minty fresh flavor. If you're looking for a year round alternative, it's very comparable to the Savannah Buttermint flavor that can be found at most grocery stores.
 Price: $12, 1 pint
 Jeni's Pistachio Macaron: Buy!
 Jeni's Ice Cream
 Yeah, we're not really sure what makes pistachio macaron a holiday flavor, but it was easily my favorite of the bunch. The base is a sublime roasted pistachio cream with a hint of almond and honey (which is maybe where the macaron part comes in?). The real pistachio pieces bring a pleasant nougat-like texture to this yellow and green ice cream. This is one I would like to see year round.
 Price: $12, 1 pint

**2.** <https://icecreamfromscratch.com/christmas-ice-cream/>

Jump to Recipe
 Christmas Ice Cream is the perfect homemade ice cream recipe for Christmas. It's rich and creamy with warm vanilla, holiday sprinkles, and bits of Christmas cookies mixed in.
 This ice cream for Christmas is made in the Philadelphia style, meaning that it's churned in an ice cream maker, but the recipe doesn't use any eggs, making it a bit more simple than a French style recipe.
 This Christmas cookie ice cream can be gluten free and nut free depending on the type of cookies you use.
 Christmas Cookie Ice Cream is a simple to make recipe that is perfect for the holiday. A vanilla ice cream base is enhanced with Christmas Cookie pieces and decorated with sprinkles. It's perfect!
 We always had ice cream for Christmas when I was a kid. Often someone would bring an ice cream cake, or a Christmas ice cream roll. Sometimes we'd have Peppermint Ice Cream or another festive flavor. My favorite was when we'd put scoops of Vanilla Ice Cream in mugs of hot cocoa!
 Readers also like this Eggnog Ice Cream . If you want to stick to a cookie flavored ice cream, try Biscoff Ice Cream next.
 So this recipe takes me back, and I love it. You'll love how easy it is to make this creamy Christmas Ice Cream, and you can start a tradition of your own with it.
 Try using this Christmas Ice Cream along with other ice cream flavors to create a winter ice cream sundae bar for any holiday party. Bubblegum ice cream is also fun and festive and you can use Christmas colors.
 Ice Cream for Christmas
 Why You're Going to Love this Christmas Ice Cream Recipe
 Simple to Make: This Philadelphia style ice cream recipe doesn't require any cooking, nor does it require any fancy ingredients. It's easy!
 Step By Step Instructions: Are you new to making homemade ice cream? No worries, I'm giving you step by step ice cream making instructions and lots of helpful tips along the way. You'll be a pro in no time.
 Christmas Colors: Red and green sprinkles against the white ice cream base are so pretty and festive in this Christmas cookie ice cream.
 No Eggs: Some churned ice creams require egg yolks to create a creamy custard-y base. Not this one. It's creamy and perfect without any eggs at all.
 No Chemicals: Store bought ice creams are often filled with preservatives. You don't need any to make this homemade Christmas cookie ice cream recipe.
 Ingredients in Homemade Christmas Ice Cream
 Heavy Cream - The basis for all good ice creams is rich heavy cream.
 Whole Milk - A mix of both heavy cream and whole milk creates the perfect ice cream texture.
 Granulated Sugar - For sweetness and texture, plain, white, granulated sugar is the perfect choice.
 Vanilla Extract - a nice, high quality pure vanilla extract will give tons of warm vanilla flavor to this Christmas cookie ice cream.
 Kosher Salt - Salt helps to balance the sweetness of the ice cream.
 Christmas Sugar Cookies - Keep reading for recommendations. Any crunchy cookie will work in this recipe. Cut the cookies into small pieces before adding them in.
 Holiday Sprinkles - I don't think this recipe would be quite the same without some festive red and green sprinkles! Go for "jimmy" style sprinkles rather than nonpareils that will bleed and stain the ice cream.
 What Kind of Cookies Go in Christmas Cookie Ice Cream?
 In the images here I'm using a crunchy, store-bought, gluten free sugar cookie. Enjoy Life and Simple Mills both have some good options.
 You can truly use any type of vanilla flavored cookie you can buy, just make sure that they are crunchy rather than soft. Vanilla wafers, shortbread cookies, or butter cookies are great.
 Want to make this ice cream extra Christmas-y? Try using crispy anise flavored cookies. They used to be called "Jingles", but now I see them as "Santa's favorites" and they are only available at Christmas time.
 Another classic holiday cookie to try is the vanilla butter cookies that come in the blue tin. Or use gingerbread cookies for a warm, spiced option.
 Homemade cut out cookies will be delicious in this ice cream as well. You could also swap out the cookies for Christmas Pretzels .
 How to make Christmas Ice Cream from Scratch
 In a large bowl, combine the heavy cream, whole milk, granulated sugar, vanilla extract and kosher salt.
 Whisk for 2-3 minutes, until the sugar is dissolved into the mixture. You should not feel any grit if you rub the mixture together between two fingers.
 Churn the ice cream mixture in the bowl of your ice cream machine according to your manufacturer’s instructions, until it is thick and the consistency of soft-serve ice cream.
 In the last two minutes of the churn, add the Christmas sugar cookies and ½ cup of the holiday sprinkles, reserving the remaining sprinkles.
 Spoon the ice cream into a shallow container or a loaf pan. Sprinkle the remaining holiday sprinkles over the top of the ice cream.
 Press plastic wrap or wax paper to the surface of the ice cream. Freeze for at least 4 hours, or until solid. Let sit at room temperature for about 5 minutes before serving.
 These numbered steps match the numbered photos above and are for illustration purposes. For the complete list of ingredients and instructions, please see the recipe below.
 How to Store Christmas Ice Cream
 Store this Christmas ice cream in the freezer in an airtight container (we really like these reusable ice cream containers ) with a piece of parchment paper or wax paper pressed on top for up to one month.
 Tips for Making this Christmas Ice Cream
 Use quality ingredients – When making homemade ice cream, you’ll want to make sure you are using high quality ingredients for the best outcome.
 Chill out – If possible, always start with chilled ingredients. This is important for homemade no-churn ice cream recipes and ice cream maker recipes.
 Don’t skimp on the fat – High fat milks and creams are essential when making homemade ice cream. Opting for a low-fat option often leads to icy ice creams and inconsistency in the texture.
 Don’t go crazy with the add-ins – If you’re adding in additional ingredients, pick one or two and make sure they are chopped into pieces no larger than a blueberry or pea.
 Don’t skimp on the sugar – Sugar not only adds sweetness to homemade ice creams, it also helps with the texture. Sugar is essential for the creamy texture in ice cream.
 No churn Christmas Ice Cream Directions
 Chill a shallow container or a loaf pan in the freezer while you mix the ice cream ingredients.
 Pour the ice cream mixture into the prepared pan and freeze for 3-4 hours. Stir the ice cream every 30 minutes for the first 2 hours to help add air. This will help create a creamy, smooth texture.
 Christmas Ice Cream Add-ins
 This is basically a vanilla ice cream recipe with Christmas add-ins already added, but you can make your own spin on Christmas cookies ice cream if you'd like.
 I suggesting adding maybe one other mix-in, such as white chocolate shavings or chopped walnuts.
 A swirl of buttercream frosting would complement the Christmas cookie theme of this ice cream nicely too.
 Add a bit of cinnamon to the ice cream base to add warmth and extra Christmassy flavor.
 Other types of Christmas cookies can switch up this Christmas ice cream into different flavors of Christmas cookie ice cream.
 Other Ways to Enjoy Christmas Ice Cream
 Make Christmas Ice Cream Sundaes with hot fudge and more cookie crumbles.
 Add this ice cream in between two Christmas Cookies to make Christmas ice cream sandwiches.
 Add softened ice cream to a premade cookie crust to make your own easy Christmas ice cream pie.
 What type of sprinkles are best in homemade ice cream?
 When adding sprinkles to your ice cream recipes, you want to choose ones that won't bleed color into your ice cream base.
 Jimmy style sprinkles are made of a colored dough, so they are generally safe, while nonpareils are coated in coloring, and they will bleed.
 If you love sprinkles in your ice cream as much as we do, Make Sprinkles Ice Cream !
 Why is homemade ice cream hard to scoop?
 You should see in the instructions that I recommend letting the ice cream sit at room temperature before scooping. Directly from the freezer, it will be too hard to scoop, but should be easy after thawing a bit.
 Commercial ice creams typically include preservatives which allow them to be softer when frozen. Since our homemade ice cream doesn't include any chemicals, we need to use time to get it soft enough.
 Is it weird to eat ice cream in the winter?
 Definitely not, and I would never call anyone weird for eating ice cream whenever they want to! Eating ice cream in winter is different than eating it in the hot summer months, but still very enjoyable and comforting, particularly if you're warm and cozy on the couch.
 More Homemade Ice Cream Recipes to Make
 Cuisinart 2QT Ice Cream Maker - Works with ice cream, sorbets, and frozen yogurt.
 Loaf Pan - You can use any 9 x 13 loaf pan or a shallow pan, but we like this one.
 Ice Cream Scoop - Make sure you have a good ice cream scoop. This is one of our favorites.
 Ice Cream Containers - We love keeping a couple of ice cream containers on hand for when we make homemade ice cream.
 Note: Each of these links will take you to the exact product on Amazon. As an Amazon associate, I earn a little from each qualifying purchase.
 LET'S GET SOCIAL, you can follow us on Pinterest or leave a comment below if you have any questions.
 Did you make this Christmas Ice Cream recipe? Leave a comment below letting us know what you thought and if you added any additional add-ins.

**3.** <https://www.thehappyhomelife.com/christmas-ice-cream-recipes/>

10 Easy Christmas Ice Cream Recipes for the Holidays
 04/12
 Tweet
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 Christmas is just around the corner, and it’s time to start thinking about what you’re going to serve for dessert. I’m always looking for new ways to make ice cream, so I scoured my favorite blogs and found 10 amazing recipes that are perfect for your holiday dinner this year! From gingerbread and eggnog flavors to a homemade take on the Little Debbie Christmas tree ice cream, you’re going to love these festive Christmas ice cream recipes for the holidays.
 Subscription Form
 Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
 Subscribe
 Peppermint Ice Cream
 Minty, creamy peppermint ice cream is the perfect Christmas treat! It’s made with real peppermint extract, which gives it a fresh and refreshing flavor. Crushed candy canes are added to the mix to give it additional mint flavor and an extra festive look. This is a no-church ice cream recipe, so you can make it with no ice cream maker required. You don’t need eggs, either! {via Glue Sticks}
 Christmas Cookie Ice Cream
 This no-churn Christmas cookie ice cream is the perfect way to get your Christmas cookie fix. It’s made with a delicious vanilla base and studded with everyone’s favorite sugar cookies, white chocolate pieces, festive sprinkles, and a hint of cinnamon. You don’t even need an ice cream maker for this one – just mix everything together and put it in the freezer. It’ll be ready in a few hours, and you won’t be able to resist it! {via The Toasty Kitchen}
 Cranberry Ice Cream
 Here’s a festive cranberry ice cream you can make for Thanksgiving or Christmas dinner. It’s made with tart cranberries, heavy cream, milk, sugar, and orange juice for a hint of orange flavor. The result is a delicious ice cream that tastes like the holidays! Serve it in bowls or cones, and top with whipped cream and fresh cranberries for a pretty presentation. {via Wonky Wonderful}
 If you love cranberry as much as we do, try this cranberry Moscow mule !
 Grinch Ice Cream
 If you’re looking for a fun treat to serve at your holiday party, look no further! This Grinch ice cream is the perfect way to celebrate. Not only does it taste delicious and refreshing, but its festive green coloring in honor of your favorite Christmas grouch will get everyone in the mood for Christmas. It’s flavored with mint extract and decorated with red heart sprinkles for the cutest holiday dessert ever. Serve it in bowls or in cones. {via Pizzazzerie}
 Gingerbread Ice Cream
 There’s nothing quite like the warm and spicy scent of gingerbread cookies baking in the oven. Now you can get all that delicious flavor in cool, creamy gingerbread ice cream . It’s made with all your favorite gingerbread flavors, including molasses, cinnamon, ginger, and brown sugar. The best part? It only takes a few hours to prepare in the ice cream maker. Serve it as a dessert on its own or pair it with some gingerbread cookies, as you see here. {via Cookie Dough and Oven Mitt}
 Little Debbie Christmas Tree Cakes Ice Cream
 If you’ve been unable to find it in stores, this homemade Little Debbie Christmas Tree Cakes ice cream is a great way to enjoy this indulgent dessert. It’s a no-churn ice cream that anyone can make with heavy cream, sweetened condensed milk, those famous Christmas tree cakes, and a few other ingredients. Hurry and make it now while you can still find the cakes in stores! {via Rose Bakes}
 Butterbeer Ice Cream
 Any Potterhead will tell you that the Harry Potter movies are absolutely Christmas films. Therefore, this butterbeer ice cream is a perfect fit for the holidays! It’s a no-churn recipe that’s easy to put together, but you’ll have a hard time waiting for it to freeze! Enjoy a bowl of it while imagining you’re in that magical world, right in Diagon Alley. {via Sonshine Kitchen}
 Eggnog Ice Cream
 Here’s a tasty twist on classic eggnog. This eggnog ice cream is made with all the traditional holiday flavors: eggnog, vanilla extract, and nutmeg give it that delicious spiced flavor we love so much. It’s creamy and easy to make – just mix together all the ingredients and put it in your ice cream maker. Serve it in cones or bowls and top with whipped cream and a sprinkle of nutmeg. {via If You Give a Blonde a Kitchen}
 And if you’re a big eggnog fan, try our recipe for non-alcoholic eggnog.
 Peppermint Chocolate Chip Ice Cream
 This no-churn peppermint chocolate chip ice cream is perfect for the holiday season. Not only is it simple to make, but it’s pretty and delicious, too. Nothing says Christmas is here like the refreshing flavor of peppermint paired with chocolate chips. This recipe will go beautifully with your favorite brownies or sugar cookies. {via Cincy Shopper}
 Cinnamon Ice Cream
 Holiday desserts aren’t complete without a little bit of cinnamon. This cinnamon ice cream is flavored with the sweet spice, making it perfect for a holiday treat or even a Thanksgiving dinner dessert. It’s made with milk and heavy cream with no eggs in this recipe . Add the chilled ingredients to your ice cream maker, freeze, put in an airtight container, and wait for this delicious dessert to harden. {via Creations by Kara}
 Try one of these easy Christmas ice cream recipes this holiday season! Give your friends and family a delicious treat they’ll never forget. Whether you’re looking for something simple to make with kids or want some more sophisticated flavors, we’ve got 10 different options that are sure to please everyone at the party. So grab those ingredients and get ready to serve up an amazing dessert this Christmas !

**4.** <https://summeryule.com/little-debbie-christmas-tree-cake-ice-cream/>

Little Debbie Christmas Tree Cake Ice Cream (Review and Recipe)
 By: Summer Yule · This post may contain affiliate links. · Leave a Comment
 ❤️ Share it on social! ❤️
 ↓ RECIPE ↓ VIDEO
 This Little Debbie Christmas Tree Cake Ice Cream review for 2023 will give you the scoop on this fun seasonal dessert. Christmas tree ice cream is made with sweet vanilla ice cream, decadent golden cake chunks, red icing, and green sprinkles. You can buy Little Debbie Christmas tree cakes ice cream at Walmart. If you can’t find it this holiday season, try this easy copycat Christmas cake ice cream instead!
 Little Debbie Christmas cake ice cream is a seasonal holiday treat that tends to sell out fast! No worries if you can’t find it though, I’ve got you covered. Keep reading to find out where is Christmas tree ice cream sold, and get a copy cat Christmas ice cream recipe!
 Jump to:
 💬 Comments
 ➕ Christmas Tree Cake Ice Cream Recipe (How to Make)
 Wondering how to make Christmas tree cake ice cream? Here are the step-by-step directions for copycat Christmas ice cream:
 Soften vanilla ice cream on the counter (or briefly in the microwave). You want it easy to stir, but not melted.
 Finely chop half of a Little Debbie Christmas tree cake (¼-½ inch dice). Stir the snack cake into the softened ice cream along with a thick drizzle of red icing and sprinkles.
 Pop the ice cream back in the freezer for a bit if it’s too soft, or enjoy immediately!
 That’s it! You can use this simple technique to recreate any of your favorite ice cream flavors that you can’t find in stores. Simply get a container of the base flavor (vanilla base in this recipe), stir in the mix ins, and eat.
 Do you like free things?
 Get new recipe ideas biweekly, our 5-Day Air Fryer Quick Start Guide, and more totally FREE exclusive goodies!
 First Name
 Email
 We won't send you spam. Unsubscribe at any time.
 You can add cookies, brownies, toffee bits, chopped nuts, pound cake chunks, a chocolate swirl... the possibilities are endless!
 ⭐ Christmas Tree Cake Ice Cream Ingredients
 Here is your shopping list for this homemade dessert:
 ⅔ cup vanilla ice cream
 ½ Little Debbie Christmas tree cake ( Amazon )
 Red icing
 Green sprinkles
 A pint of Christmas tree cake ice cream costs $2.50 at Walmart, so for the most authentic flavor, don’t use the most expensive or premium ice cream. An inexpensive pint of vanilla ice cream works perfectly for this. You want something light on vanilla extract, not a buttery, rich vanilla flavor.
 Unfortunately, the Christmas tree cakes can sometimes be even harder to find in stores than the Christmas tree ice cream. If you can’t find them, substitute with a Little Debbie zebra cake instead. This is another pound cake treat with a waxy white icing for coating and creamy filling.
 The Christmas ice cream from the store doesn’t have large chunks of cake in it. Be sure to chop the snack cakes small for this recipe.
 I never measure the red frosting or sprinkles, but they feature prominently in the store ice cream. Just give it some heavy swirls of red icing, 3-4 healthy shakes of the sprinkles, and stir. You should be good to go.
 Here are the ingredients for Christmas tree cake ice cream from the store if you want to compare:
 Milk
 Guar Gum
 Annatto (Color)
 This product contains the allergens milk, egg, soy, and wheat and is made in a facility that processes peanuts and tree nuts.
 🤔 Christmas Tree Cake Ice Cream Where to Buy
 Where to get Christmas tree cake ice cream near me? At the time of writing, Little Debbie Christmas tree ice cream is available only at Walmart stores.
 You can purchase Little Debbie Christmas tree cakes at most major grocery stores in the US. They are also available seasonally at the Little Debbie store online, as well as on Amazon .
 🌡 How to Store Christmas Tree Cake Ice Cream
 According to FoodSafety.gov ice cream should be eaten within 6 months from purchase. Store ice cream in the freezer (of course). Keep homemade ice cream covered with plastic wrap or in an airtight container.
 📋 ‍Christmas Tree Cake Ice Cream Calories
 There are 240 calories in one serving of Little Debbie Christmas Tree Ice Cream. Here is the nutrition information per ⅔ cup of Christmas tree cakes ice cream (one serving, from the packaging):
 Calories: 240
 Iron: 0% DV
 Potassium: 164mg
 Little Debbie ice cream is not a good fit for low carb, keto, vegan, dairy free, or gluten free diets. Vegetarians should be aware this sweet treat contains “natural flavors” of an unidentified source.
 The precise nutrition information for the copycat recipe depends on the brand of ice cream and amount of sprinkles and icing used. Choose a low carb or low calorie vanilla ice cream for the recipe if they fit your preferences better. Skip the ice creams with heavy whipping cream for a low fat version.
 💭 Expert Tips from a Dietitian
 This is a level 3 recipe (weight maintenance and active lifestyles). It’s true that Little Debbie ice creams count as ultra-processed food , and they’re not the most nutritious food choice. Most of us know this, and I won’t spoil the fun with a nutrition-related lecture.
 When I was a kid, we’d often get Little Debbie snack cakes in our lunch boxes as a treat. Like many, I have a bit of nostalgia attached to the Little Debbie snacks. (FWIW, my favs were the Star Crunch , Oatmeal Crème Pie , and the Pumpkin Delights.)
 Occasionally treating ourselves to a comfort food that brings back happy memories and simpler times is fine, IMVHO. It can even play a role in an overall healthy diet. (An exception is if you must adhere to a strict dietary protocol due to a medical issue, of course.)
 When I was at the checkout with my Little Debbie ice cream, the lady behind me in line exclaimed that she loves it and thinks it’s so good. If you’re a big fan too, I hope you get a chance to enjoy this special, party worthy holiday treat. Merry Christmas!
 FAQs
 Is Christmas tree cake ice cream real?
 Yes, Christmas tree cake ice cream is a real product that you can find seasonally at Walmart stores. Be on the lookout for it, as this popular frozen treat tends to sell out fast!
 Who makes Christmas Tree Cake ice cream?
 Little Debbie Christmas tree cake ice cream is a collaboration between the Little Debbie company (AKA McKee Foods) and Hudsonville ice cream. It is currently sold exclusively at Walmart stores.
 Do they still make the Christmas tree cake ice cream?
 Yes, they still make Christmas tree ice cream, but if you can’t find it, know that it is a seasonal item. Once this fan-favorite snack sells out, it is gone for the season. Be sure to grab a pint from the shelf for your holiday dessert table when you see it!
 Is Little Debbie ice cream permanent?
 Little Debbie Christmas tree ice cream debuted in 2021 at Walmart stores, and was wildly popular, selling out quickly. Due to its success, new Little Debbie ice cream flavors became a permanent feature at Walmarts starting in 2022 ( source ). Check them out in the frozen section!
 What are the Little Debbie ice cream flavors?
 Aside from Christmas tree ice cream, you can also find ice cream for nutty bars, oatmeal crème pies, Swiss rolls, cosmic brownies, zebra cakes, honey buns, strawberry shortcake rolls, and pumpkin delights.
 👩🏻‍🍳 Other Ice Cream Recipes
 Love this no churn ice cream? Here are some other no churn recipes for ice cream desserts to try:

**5.** <https://confessionsofparenting.com/christmas-ice-cream-recipes/>

Home » 32 Delicious Christmas Ice Cream Recipes To Try!
 32 Delicious Christmas Ice Cream Recipes To Try!
 Last Updated on September 24, 2022 by Michele Tripple
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 24 shares
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 Who says you can’t enjoy ice cream when it is cold outside? These 32 Christmas Ice cream recipes will make you crave ice cream throughout the entire holiday season.
 Christmas Ice Cream Recipes
 During the holidays there are a few things I can’t get enough of, Christmas ice cream flavors and Christmas non-alcoholic drinks ! Yes, you may just say I am a kid at heart and I would be okay with it!
 These Christmas Ice cream recipes are irresistible and make me feel even more joyful about the holiday season!
 Why You are going to love these Christmas Ice Cream Recipes
 All of these recipes are simple to make!
 They all include step by step instructions.
 They all scream Christmas! Even our delicious Oreo Ice cream recipe (substitute for holiday Oreos!)
 Tips for Making Christmas Ice Cream
 These are some helpful tips when it comes to making your homemade Christmas Ice cream!
 Use High-quality ingredients.
 Start with cold ingredients.
 Use full-fat ingredients. If you are going to make ice cream then go with the most delicious flavor possible.
 Make sure all your mix-ins are bite-sized pieces.
 Be sure to use all the sugar the recipe calls for. This helps add the sweetness as well as helps with texture!
 What supplies are needed to Make Homemade Christmas Ice Cream?
 The following supplies will be helpful when making and enjoying ice cream.
 If you are making churn ice cream you will need an ice cream maker.
 For no-churn ice cream, I love to use a pan like this to allow my ice cream to freeze.
 Mixing bowls – To help you mix up all the ingredients!
 Ice cream containers – If you love to keep all the flavors on hand these are super helpful!
 Ice cream scoop- You need to have a good ice cream scoop. This is our go-to scoop .
 Ice cream bowls- You can use any bowls , but how cute are these!
 Christmas Ice Cream Recipes

**6.** <https://ronalyntalston.com/christmas-cookie-ice-cream-what-you-need-to-know/>

looking to shop my favorites?
 Christmas Cookie Ice Cream..What You Need To Know
 When I heard the Christmas cookie ice cream was back in stores, I couldn’t wait to grab a container in my car. Okay, maybe three, but a girl can live, right? This Blue Bell Christmas cookie ice cream will only be in stores for a limited time.
 This is my personal opinion. I only share my opinion on food I have tried myself. This content isn’t sponsored.
 What is Christmas cookie ice cream?
 Well, it’s Blue Bells Christmas cookie ice cream that only graces the shelves during the holidays. This ice cream is filled with a ton of delicious goodies. This ice cream is a mixture of 3 cookies. Snickerdoodle, chocolate chip, and sugar doodle Aren’t that amazing all by themselves! It’s definitely what we would call a limited edition.
 How does this Christmas cookie ice cream taste?
 The flavor has a ton of different cookies in it. So, the first bite tasted just like heaven, but no seriously, the first bite of this ice cream, I tasted snicker-doodles and chunks of sugar cookies. Man, when I tell you this ice cream is smooth, creamy, and delicious. It makes you feel so overjoyed about the holidays!
 What pairs well with this ice cream?
 I love ice cream with cake. Especially chocolate ice cream. You will enjoy this ice cream with my chocolate cake recipe . Another great recipe to sprinkle inside of your ice cream bowl is my strawberry crumble . You don’t want to miss out on any of these flavors, but as always, this ice cream can be enjoyed alone. It tastes good either way.
 Christmas Holiday Ice Cream Flavors
 The only thing not to love about Christmas ice cream is that it doesn’t last year-round in the stores. The great news is that Blue Bell has over 9 different holiday ice creams out right now. They have made it pretty simple to find their ice cream and the exact location it’s at. The only thing you will need to do is put in your zip code, and it will populate a store. Simple, quick, and easy!
 How much does this cost?
 For a sizeable half-gallon container. I paid around eight dollars, but I’m not sure if this is standard worldwide or just in my location. I also would like to mention that I did not see the smaller containers of the Christmas cookie ice cream.
 Where to buy Christmas cookie ice cream?
 I purchased my Blue Bell Christmas cookie ice cream from my local grocery store by the name of Ingles, but you can also buy it from stores like Publix. I know that Walmart sells Blue Bell ice cream, but I’m not sure if it sells the Christmas cookie ice cream flavor.
 Other Christmas Ice Cream Flavors
 Peppermint Bark

**7.** <https://cutsidedown.com/homemade-holiday-ice-cream-flavors-you-cant-resist/>

Homemade Holiday Ice Cream Flavors (You Can’t Resist)
 December 11, 2020
 by Jillian Parkinson Leave a Comment
 I know that when it’s cold and snowy outside, your last craving is for ice cream. Unless you happen to be one of my junior high students, then it’s the more sugar the merrier. One of my favorite things to do with ice cream during the winter is to pair it with a steaming cup of hot cocoa, preferably from our hot cocoa bombs recipe . It adds a sugary creaminess that’s perfect!
 Making ice cream can be scary and time-intensive, but it doesn’t have to be. We make our ice cream in a bucket outside during the summer, but during the winter it’s time to pull out one of these . It sits on the counter (or floor) and is done in a jiffy. No need for ice and your ice cream is done in about 20 minutes! If it’s warm in your neck of the woods, then I’d totally suggest grabbing one of these , a bag of ice, and a box of rock salt. They really do make awesome ice cream. Now that you’ve got your ice cream makers, it’s time to get on to the main event: the recipes! Here are some delicious holiday ice cream flavors that you can’t resist!

**8.** <https://www.pinterest.com/atlicecreamfest/christmas-ice-cream-treats/>

When autocomplete results are available use up and down arrows to review and enter to select. Touch device users, explore by touch or with swipe gestures.
 Log in

**9.** <https://www.theimpulsivebuy.com/wordpress/2021/11/18/little-debbie-christmas-tree-cakes-ice-cream-review/>

REVIEW: Little Debbie Christmas Tree Cakes Ice Cream
 Mark Reviews
 What is Little Debbie Christmas Tree Cakes Ice Cream?
 Per the carton, “Two family-owned brands, Little Debbie and Hudsonville®, have come together to craft this cold and creamy Christmas Tree Cake® inspired ice cream, making holiday moments even sweeter.”
 It features ice cream, red icing, green sugar sprinkles, and pieces of pound cake.
 Oh, and it’s exclusive to Walmart.
 How is it?
 It’s so festive that I have to remind myself that it’s not going to taste like peppermint.
 The red icing has a nice flavor, definitely better than the waxy coating on Little Debbie cakes. I also like the cake pieces mixed in with the ice cream. They are soft enough that the two elements work together nicely.
 You know when you have cake and ice cream at a birthday party, and you mix the leftover ice cream with the cake crumbs on your plate? This ice cream is like that. In fact, swap out the colors, and this could be a birthday cake ice cream.
 Anything else you need to know?
 There are basically two things I don’t like:
 The green sprinkles. They are fine on the actual cakes, but the gritty texture clashes with the soft ice cream and cake. I can see how some people might like the textural contrast, but I don’t. They’re not a deal-breaker, but I do wish they weren’t there.
 This product is good, but it’s just kind of boring. It’s basically vanilla ice cream flavored like vanilla cakes.
 Conclusion:
 I like Little Debbie Christmas Tree Cakes Ice Cream more than I like actual Little Debbie Christmas Tree Cakes. The flavor might not be very exciting, but visually, the ice cream screams Christmas, and the cake provides a pleasing texture.
 Purchased Price: $2.50
 Purchased at: Walmart
 Rating: 7 out of 10
 Nutrition Facts: (2/3 cup) 230 calories, 10 grams of fat, 6 grams of saturated fat, 0 grams of trans fat, 40 milligrams of cholesterol, 75 milligrams of sodium, 32 grams of carbohydrates, 0 grams of fiber, 26 grams of sugar, 21 grams of added sugar, and 3 grams of protein.
 Share this:

**10.** <https://www.kens5.com/article/life/food/blue-bell-ice-cream-holiday-flavor-christmas-cookie-texas/273-694d3923-b8ce-4e13-a54e-ea445fb88806>

Author: KENS 5 Staff (KENS 5)
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 TEXAS, USA — Jingle bells are getting louder as Christmas gets closer. And with the holiday season means Blue Bell holiday flavors.
 The Texas ice cream company has released its Christmas Cookies Ice Cream. It returned to stores on Thursday.
 "This very merry flavor combines your favorite holiday cookies – chocolate chip, snickerdoodle and sugar –in a tasty sugar cookie ice cream with red sprinkles and a green icing swirl throughout," Blue Bell says.
 It's available in the half gallon size while supplies last.
 Check out their Facebook post here .
 Related Articles