





Klassic Koalas

Vegetarian Delights Too Cute to Eat



By Joanne Ehrich



San Mateo, California

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Koala Nut Ice Cream

1/4 cup mixed nuts
2 pecan walnut muffins
8 scoops vanilla or
pecan praline ice cream
2 Mother's brand iced
raisin cookies
or 2 Nilla brand wafers
4 large chocolate-covered
almonds or 4 pecan halves
1/4 cup shredded coconut

The success of this recipe depends on working with the ice cream before it melts.

Chop mixed nuts only and set aside. Cut off the top of a muffin and then slice the remaining muffin in half horizontally. Place one slice on the middle of a dessert plate and set the remaining slice aside for the next koala. Stack two large scoops of ice cream over the muffin slice.

Strategically insert cookies on the sides where the koala's ears would be. Use two large similar-sized pieces of nut as the koala's eyes. Place a large chocolate-covered almond or a pecan half on the ice cream to be the koala's nose. Sprinkle the ice cream koala with shredded coconut; sprinkle the entire plate with chopped nuts and shredded coconut.

Repeat to make three more koalas. Keep in the freezer until ready to be consumed.

Yield: 4 servings





Other Animal Shapes

There is no limit to the other animals you can create with a little bit of imagination. The images on the facing page illustrate the different proportions that distinguish animals from one another and might help inspire some creations of your own. The following examples use basic recipes from this book to help you come up with some new ideas:

- **Any animal:** Start with Angel Food Melon Round (page 8), and cut out shapes from firm fruits of various colors; or create chocolate cake decorations by replacing the koala mold from page 20 with animal of your choice; alternatively, use any photo to create an edible image cake (page 24) or cookie.
- **Bear:** Use any recipe requiring a teddy bear cookie cutter (page 36), replace nose with a small round version, and position eyes closer together. The ears will be smaller than a koala's. Depending on color-use, it could be a panda, brown, or polar bear.
- **Cat:** Start with the Valentine Muffin recipe from page 12. Draw in triangular ears and nose, and small black whiskers with pink, black, gray, and black icing.
- **Dog:** Create dog with a different chocolate mold than the koala shown on page 20. Instead of an oval, chocolate-covered sunflower seed, use a round chocolate morsel.
- **Monkey:** Create a monkey pancake (page 10) by ladling some batter into a hot frying pan. Cook for thirty seconds. Add more batter into the monkey's mouth area and create two small ears. Cook for another minute, turn over and finish cooking. Decorate with listed ingredients.



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