

# Happy National Soft Serve Ice Cream Day! Celebrate with These Fun Facts and Recipes

National Soft Serve Ice Cream Day is a delicious holiday that celebrates the iconic summertime treat. Soft serve ice cream is a type of ice cream that is made with a higher ratio of air to ice cream mix than traditional ice cream. This gives it a lighter, creamier texture that is perfect for hot summer days.



## Happy National Soft-Serve Ice Cream Day!: Everything You Need to Know about Soft-Serve Ice Cream: Interesting Facts and Recipes about Soft-Serve Ice Cream Day by Simon Hull

★★★★☆ 4.1 out of 5

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## The History of Soft Serve Ice Cream

The origins of soft serve ice cream are a bit murky, but it is believed to have been invented in the early 1930s by J.F. McCullough. McCullough was a dairy equipment salesman who was looking for a way to make ice cream more quickly and easily. He experimented with different ratios of air and ice

cream mix until he developed a recipe that produced a light, fluffy ice cream that could be dispensed from a machine.

Soft serve ice cream quickly became popular at fairs, carnivals, and other outdoor events. In the 1950s, it began to be sold in drive-ins and ice cream parlors. Today, soft serve ice cream is a beloved summertime treat that can be found all over the world.

## **Fun Facts About Soft Serve Ice Cream**

- The average soft serve ice cream cone contains about 250 calories.
- Soft serve ice cream is made with about 50% air.
- The most popular flavor of soft serve ice cream is vanilla.
- Soft serve ice cream is often used to make milkshakes, floats, and sundaes.
- National Soft Serve Ice Cream Day is celebrated on the second Sunday of August.

## **Soft Serve Recipes**

If you're looking for a fun and easy way to celebrate National Soft Serve Ice Cream Day, try out one of these delicious recipes.

### **Homemade Soft Serve Ice Cream**

#### **Ingredients:**

\* 1 cup heavy cream \* 1 cup milk \* 1/2 cup sugar \* 1 teaspoon vanilla extract

#### **Instructions:**

1. In a medium bowl, whisk together the heavy cream, milk, sugar, and vanilla extract. 2. Pour the mixture into a freezer-safe container and freeze for at least 4 hours, or until solid. 3. Remove the mixture from the freezer and let it soften for 10 minutes. 4. Transfer the mixture to an ice cream maker and churn according to the manufacturer's instructions. 5. Enjoy!

## **Soft Serve Ice Cream Float**

### **Ingredients:**

\* 1 cup soft serve ice cream \* 1 cup root beer

### **Instructions:**

1. Fill a glass with ice. 2. Top with soft serve ice cream. 3. Pour root beer over the ice cream. 4. Enjoy!

## **Soft Serve Ice Cream Sundae**

### **Ingredients:**

\* 1 cup soft serve ice cream \* Your favorite toppings (such as hot fudge, sprinkles, whipped cream)

### **Instructions:**

1. Scoop soft serve ice cream into a bowl or cone. 2. Top with your favorite toppings. 3. Enjoy!

## **Celebrate National Soft Serve Ice Cream Day**

There are many ways to celebrate National Soft Serve Ice Cream Day. You can visit your local ice cream shop, make your own soft serve ice cream at home, or simply enjoy a cold cone on a hot summer day. No matter how

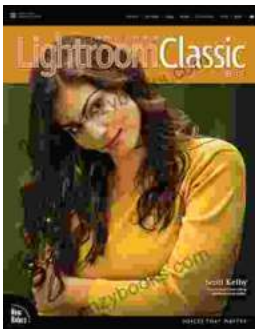
you choose to celebrate, be sure to enjoy the deliciousness of soft serve ice cream!



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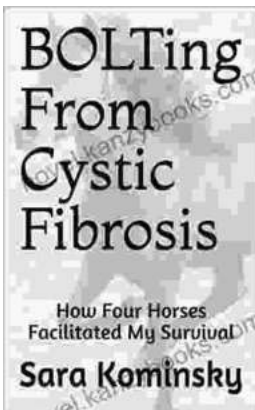
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