

Profit Potential		
Food Cost	Menu Price	Profit
\$3.65	\$4.99	\$1.34

Ice Cream Potato



Item Description	Amount	Cost
Auburn Dairy Instawhip Topping	1 cup + 1 oz	\$3.40
Azar Toasted Crushed Almonds	1/2 oz	\$0.10
Lyons Hot Fudge Topping	2 oz	\$0.15
Cookies & Cream Ice Cream	1 scoop	\$0.20
Crushed Chocolate Sandwich Cookies	1 cup	\$0.40
Unsweetened Cocoa Powder	1/2 cup	\$0.40

Soften ice cream to a whippable consistency (about 15 minutes out of the freezer). Whip non-dairy topping at medium speed until peaks form. Add the ice cream, until all is incorporated. Mix in the crushed cookies then place the mixture in a container and freeze for 2 to 3 hours, until firm but not hard. Put the cocoa powder in a large bowl and set aside. Take the ice cream mixture out of the freezer and mold it by hand to form potato shape. Roll the "potato" in cocoa powder until completely covered, then place on a sheet pan and freeze until ready to use. To serve, place 2 oz of heated hot fudge sauce on 6" round plate and swirl to cover base of plate. Split an ice cream potato with a sharp knife as you would a real one and place potato on fudge. Pipe 1 oz of dessert topping down the split of the potato. Sprinkle with 1/2 oz crushed almonds to resemble bacon bits.

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