

Happy Lepre-cones

Finish up a day of parades and fun with a dessert that brings a smile, literally, to your table.

- 4 scoops vanilla ice cream
- 1 cup shredded coconut
- Yellow and red food coloring
- Zippered baggie
- 1 cup white frosting
- Pastry bag and small, circle decorating tip
- 4 green ice-cream cones
- 4 flower-shaped candies for hat buckle
- 8 large, green cake sprinkles for the eyes
- 1 red licorice wheel cut into 1-in. pieces for the mouth



1. An hour before assembling leprechauns, scoop out 4 round ice-cream balls and place them on a baking sheet. Put them back in the freezer for an hour.
2. While ice cream is in freezer, tint coconut. Pour shredded coconut into a zippered baggie and add 2 drops red and 3 drops yellow food coloring. Shake and mix until the coconut is a nice orange color. Then pour coconut into a shallow bowl and set aside.
3. Scoop frosting into a bowl and tint frosting with the same amount of red and yellow food coloring as the coconut. Add tinted frosting to a pastry bag fitted with a small, circle decorating tip.
4. To make hats, carefully pipe a line of frosting around each ice-cream cone to form the hatbands. Add a flower-shaped candy to each hatband. Set aside.
5. After ice cream has firmed up, roll one half of each scoop quickly in the tinted coconut and place on a serving platter, coconut-side down. On the uncovered side of each ice-cream scoop, place 2 large, green sprinkles for eyes and snips of the red licorice wheel for a mouth. Top each with a cone hat. Serve immediately or place serving platter in freezer until ready to serve.

Makes 4 cones