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100

**SARASOTA COUNTY
CENTENNIAL**




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Flapper Frappe

- 4 large ripe strawberries, chopped, plus 1 strawberry, sliced for garnish
- Dash of lemon juice
- 2 tbsp. heavy cream
- 6 oz. carbonated water
- 1 small scoop vanilla ice cream



◇ Pour the chopped strawberries in a 10 or 12 oz. tulip sundae glass. Add the lemon juice and mash. Stir in the cream. Add carbonated water to fill the glass halfway. Drop in the ice cream, and then fill the glass with more carbonated water, making sure to pour down the side and away from the ice cream. Serve with a sliced strawberry on top.

Chocolate Sandwich

- Slightly butter thin slices of white bread, trim off the crusts and cut into the desired shape. Grate the bitter chocolate and sweeten it to taste with granulated sugar. Melt in a small piece of butter and add the chocolate to it. Take from the fire and cool. Moisten with a little cream if the filling is too thick to spread between the slices of bread.

American Girl Sundae

- 1 oz. chocolate syrup
- 1/2 oz. coffee syrup
- 1/2 oz. vanilla syrup
- 1 oz. heavy cream
- 6 oz. carbonated water



◇ In a 12 oz. glass combine the syrups and cream. Stir with a spoon and then add the carbonated water, stirring to blend. Serve with a straw.

For more info, please visit

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