

DAILY  NEWS

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BITE BY BITE

Carvel's Flying Saucer and the chewy Chipwich better watch their stacks. Local pastry chefs are heating up the summer dessert scene by reinventing the cool but classic ice cream sandwich. Today's take on the treat caters to grown-up palates with flavors such as Salty Peanut Butter Cup, Burnt Orange and Caramel Swirl. And the cookie components are even fancier with the likes of lemon poppy seed, spiced oatmeal and almond shortbread. Go ahead, take a bite — and see if these chillers aren't thrillers.

—Shivani Vora

» **Sandwiches:** (From left) vanilla, peanut butter-Oaxacan chocolate and sweet potato-raisin ice creams on vanilla cookie tacos, served with crushed piloncillo peanuts, pineapple-coconut salsa, sweet potato-pecan salsa, chocolate syrup and whipped cream

Price: \$8.50 for the trio

Served at: Rosa Mexicano, 9 E. 18th St.; 1063 First Ave.; and 61 Columbus Ave.;

212-753-7407

