

Take A Break Ice Cream Flavor Answers:

Cereal Milk: True – this breakfast-based treat was created at Milk Bar in New York City and can now be found in the grocery section at Target. It has cornflake crunch bits mixed into creamy, custard-style ice cream.

Penguin: False – Penguin Ice Cream is a company that can be found in states like Ohio and New Jersey, but no ice cream flavor has been given this title, yet. There are avian inspired ice cream flavors throughout the world though. Torimi Café in Tokyo sells Cockatiel, Java Sparrow and Parakeet flavors which are ice creams containing pieces of what those birds like to eat like seeds, nuts and fruit. Then, Sahlins Struts restaurant in Sweden uses eggs from its Ostrich farm to make the ice cream on their menu.

Broccoli and Cheddar: True – The Charmery in Baltimore sells it as part of their limited time Halloween flavors and Mr. Norm's Nephew ice cream shop in Toronto has experimented with this classic soup in their lineup as well.

Pizza: True – at Little Baby's Ice Cream in Philadelphia they really don't mind cold pizza! They add tomato, basil, oregano, salt, and garlic for this specialty savory ice cream.

Turkey: False – Baskin Robbins brought back the Turkey ice cream cake in 2022 for Thanksgiving, but that's turkey shaped and can be filled with your choice from 19 "normal" flavors as a filling.

Booger: True – found at the Ice Cream Store in Rehoboth Beach, Delaware, they offer vanilla ice cream dyed with green food coloring, and caramel, and bits of marshmallow mixed in to give an icky appearance.

Pringles: False – While there are many brands that have crossed over into the ice-cream world like Little Debbie, Oreo, Cinnamon Toast Crunch, and Lucky Charms to name a few, the closest snack food was when Marble Slab Creamery offered a Flaming Hot Cheetos ice cream for a limited time.

Clam Chowder: False – It's an occasional April Fool's Day joke made by ice cream companies, but it hasn't been created as an official flavor of any ice cream shops that we could find. With all the experimenting out there, it wouldn't be surprising if someone attempted this savory variety but the closest so far was a homemade popsicle that was posted to a Boston Reddit page.

Corn on the Cob: True – One of the experimental flavors that became a summer favorite at Max & Mina's in Queens, New York. Their constantly changing menu has also included horseradish, garlic, lox, pizza, among numerous others.

Ranch: True – Hidden Valley Ranch collaborated with Van Leeuwen Ice Cream as part of a limited-time lineup that also includes flavors like Blood Orange Chocolate Chip, Sweet Maple Cornbread, and Honey Graham Cracker. It has the appearance of Vanilla Bean but according to some a not-so-subtle garlic, onion and herbs scent, and a taste that lingers. Hidden Valley is not the first condiment company to venture into the land of frozen desserts; The Ice Cream Project in London previously has worked with Heinz to produce two flavors for their store, ketchup and mayonnaise.

Oil and Vinegar: False – Many home chefs are adding these to their ice cream as a type of sauce for a sweet and salty mix, but it hasn't made its way into the commercial market yet.

Tiger Tail: True – Made in parts of Canada, including Edmonton, this retro treat gets its name from the colors included. It's Orange-flavored ice cream with a black licorice sauce swirl running through it.

Cicada: True *and* False – previously available at Sparky's Homemade Ice Cream in Columbia, Missouri. Ice cream makers would boil cicadas before covering them in milk chocolate and dipping them in brown sugar. They were then mixed into a brown-sugar-and-butter-flavored ice cream. Evidently, before a second batch could be made the County Department of Public Health and Human Services got involved. While their codes don't address the insect by name, the Department advised against using them in food. Still, the *Missourian* reports Sparky's owners hung a sign on the door, telling customers the next batch won't be made until 2024.

Bourbon and Corn Flake: True – Humphry Slocombe in San Francisco has a menu that changes daily but this constant has been dubbed "Secret Breakfast." For adults only, it's ice cream infused with Bourbon (originally Jim Beam, but the confectioner realized any bourbon would do and they'd rather drink "the good stuff") and has extra crispy Corn Flakes "cookies" mixed in.

Cold Sweat: True – Sunni Sky's Homemade Ice Cream in Angier, North Carolina brings the heat with this ice cream, so much so they require a waiver to try it. It's made with 3 types of hot peppers and 2 hot sauces. And, if that's not enough heat for you, Sunni Sky's also offers an even hotter blend called Exit Wound. Or, the Ice Cream Store in Delaware that sells Booger ice cream has Ghost Pepper Ice Cream and Devil's Breath Carolina Reaper Pepper Ice Cream (a bright red vanilla mixed with cinnamon and Carolina Reaper pepper mash), on their menu that also require waivers to try.

Swedish Fish: False – While this candy is a popular topping for sundaes or mix in for Blizzard-style treats at ice cream shops, it has not been made into an official commercially made flavor.