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Coorslucint	Just Desserts       Image: Control of Feed         Move over mint chocolate chip: These unique summer snack spots take over the frozen world.       Image: Control of C						
STORIES		by <u>crimbren</u>	Considering the wealth o	f culinary	Tazz	z Unites,	Inc.
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Chicago Restaurants <ul> <li>By Cuisine ++</li> <li>By Styles ++</li> <li>Restaurants A-Z</li> <li>User Reviews</li> </ul>	photo	: Erin Brereton	your calorie counting and licking—on. Canady Le Chocolatier The South Loop's Canady may be known for its gou like chocolate-covered gi locals know the store's g	d start reading—a / Le Chocolatier urmet chocolates nger slices, but elato as a specia	and the second s		
SUBSCRIBE to Festipile Enter your email to get our weekly newsletter: JOIN	bother asking about low-fat flavors—they don't exist, and the staff will laugh in your face. Served in a hearty, two-scoop cup, the stuff is homemade daily in flavors such as mascarpone (which tastes like smoothly whipped cheesecake), grasshopper (mint topped with cookie crumbles) and burnt caramel. <b>Suthadia's</b> There's more to Devon than chicken tikka, and bustling bakery/neighborhood reamy Sukhadia's Sweets is one of the best places to dip into authentic Indian dessert. When the staff isn't busy shipping its almond <i>poori</i> and cashew <i>pista</i> rolls around the country, it's scooping extra creamy ice cream, made particularly thick through its process of production (the milk is reduced while it's being mixing). Six to eight flavors sold daily range from the usual—mango—to decidedly unusual—saffron pistachio and chocolate orange. Plus, it's a steal: a giant single scoop costs \$1.50. <b>Anthony's Homemade Italian Ice</b> Home to Dairy Queen, Cold Stone and homegrown Bobtail Soda Fountain, Southpath has become a go-to stretch for frozen sweets, and Anthony's Homemade Italian Ice holds its own. Among the 18-plus flavors, banana, peach and owner favorite coconut are the people's top picks, but passion fruit, black cherry and cantaloupe don't sound shabby either. Owner Michael Mednick says his ice reigns supreme because it's so fresh and natural. Anthony's also offers 16 flavors of Homer's ice ream, frozen yogurt (soft serve chocolate, vanilla and peanut butter), malts, shakes and sundaes.						
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Subscribe in your favorite reader using the links below. To learn more about feeds and RSS, <u>click here</u> . <u>Any RSS Reader</u>	Original Rainbow Cone Original Rainbow Cone offers 28 flavors of ice cream, but most folks come to this Beverly institution, open since 1926, for its namesake—the original rainbow cone (or rainbow cup, should you prefer it cone-free). It's a delicate balance of partial scoops, layering chocolate, strawberry, palmer house (vanilla with cherries and walnuts), pistachio ice cream and orange sherbet. The joint scoops out simpler orders, too, like a black walnut scoop, sundae or shake.						
MY Y21800!     Google	Scooter's Although this shop makes just three flavors a day—vanilla, chocolate and a rotating list of varieties such as chocolate chocolate chip and coffee cognac—custard fans can get much more than a simple cone. Take for instance Scooter's Concrete, which						

comes mixed with your choice of toppings blended so thick it can actually be served upside down; or the Brownie Sundae, a fudge nut brownie topped with your choice of custard and hot fudge The favorite combo here is the Elvis, a combo of custard, bananas and peanut butter cups. Because the custard-making process produces less air and fewer ice crystals than traditional ice cream, the frozen custard comes extra rich, thick and smooth. And since it has less butterfat than many premium ice creams, you can spoon away relatively guilt-free.

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