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Ice cream cake baskin robbins calories

October 18, 2015 3 min read Franchise Players is Entrepreneurs Q&A interview column that puts franchisees in the spotlight. If you're a franchisee with advice and tips to share, email franchiseplayers@entrepreneur.com. Chris Locher of Roswell, Georgia, really needs to love ice cream because after five years in Baskin-Robbins leadership -- as director of operations for his Eastern Region -- he jumped on the franchise page and only last August he opened the first of two Georgia stores with his wife Mindy. The couple then hired their two daughters Madison and Miranda as employees. Of course, Baskin-Robbins has raised its famous 31 flavors to 1,200 possibilities, so Locher may have a way to try them all out. Credit: Chris LocherName: Chris LocherFranchise owned: Baskin-Robbins Shop in Roswell, GeorgiaHow long have you owned a franchise? I opened my first Baskin Robbins franchise on August 27, 2015, after signing a two-store contract with the company. My first shop is in Roswell, Georgia, and my second will be in Marietta. Related: This Franchisehas Learned 'How Sweet It Is' to Be in Business HerselfWhy Franchising? During my tenure as operations manager, East Region, for Baskin-Robbins, I have shown so many people how to become successful franchisees that it was time to do it for my family and for myself. What did you do before you became a franchise owner? For ten years I was Vice President of Operations in the South East for Papa John. Most recently, I headed the East Region for Baskin-Robbins as operations manager. I held this position for five years and loved the brand, so I decided to go on my own and buy a franchise. Why did you choose this franchise? Baskin-Robbins is a 70-year-old iconic brand that has built a business that offers fun. We literally sell fun and make people happy! It doesn't get much better than that. Everyone walks with a smile, which makes it such a satisfying career choice. How much would you appreciate that you spent before you were officially opened to stores? The total cost of the store was about .250,000 DOLLARS; Site development/construction, 125,000 USD, equipment, 85,000 USD; Start-up inventory, 15,000 USD; and cash reserves, 25,000 USD. Where did you receive most of your advice/done most of your research? My background prepared me for franchise ownership. In the past I have had many different roles and have gained the experience to be successful for me. Related: Why did I want to bring a smoothie franchise to military basesWhat were the most unexpected challenges in opening your franchise? The wait, especially since I I am busy. Rent negotiations and construction can take a long time, but both are so important to get what you want and need. What advice do you have for people who want to own their own franchise? Then plan, plan, plan, and plan more. Take your time to get it right the first time. As a franchisee, you only have a chance to make a first impression when you next for you and your company? To open my second location and make it just as successful as my first Baskin-Robbins shop. Finally, I want to build a network of Baskin Robbins stores to share with my children. Related: 'Creating Smiles and Stories' for Customers Is Just One of This Mega-Franchisee's Goals No matter what you celebrate this summer - Independence Day, a birthday, a family reunion - do it especially with a homemade ice cream cake, chocolate crunchies and everything! The freedom to adapt and mix flavours and toppings and match each other gives this no-bake dessert its wow factor. But before you get creative, here's how to pull the basics: 1. Line a 9 of 13 baking dish with plastic foil to make sure the plastic goes all the way up and over the sides (I use two large sheets of packaging, side by side, for maximum coverage). 2. With an ice spoon, add balls of your favorite ice cream flavor, slightly softened ,(about 3 pints in total) in the pan in a single layer. Press and distribute ice in an even layer with a stiff cake server and (impeccably clean) hands. Cover with plastic foil, press until ice and freeze for at least 30 minutes. 3. For the crunchies: In a medium, microwave-proof bowl, microwave 8 ounces semi-sweet or dark chocolate chips at 30-second intervals, until almost completely melted, stirring in between. Stir in 1 cup of coconut oil until the mixture is smooth and well combined. Allow to cool for at least 5 minutes, but no longer than 15. 4. In the meantime turn and disconnect 1 package from Oreos. Scrape and dispose (or eat) cream filling. Place biscuits in heavy plastic zipper edishes and seal. Using rolling pin or meat racket, smash biscuits until evenly broken into very small pieces. Stir the cookie crumbs into chocolate mixtures until well combined. 5. Remove plastic from the surface of the baking dish of ice cream. Pour and distribute chocolate mixture in an even layer. Freeze, uncovered, 1 hour. Repeat ice layering step on the chocolate layer with 3 pints of a different color/taste ice cream. Cover with plastic foil and freeze for at least 30 minutes. 6. Remove the plastic foil from the pan. Place large, completely flat, edgeless plate or cutting board over the baking dish (this will be the plate you will serve). Hold them tightly together, invert baking dish, gently shake to release ice cream cakes from the pan if necessary. Remove the pan and remove the plastic foil. Frost outside of ice cream cake with 1 1/2 tubs of Cool Whip. Decorate at will. Freeze, uncovered, for up to 1 week. Remove from the freezer about 10 to 15 minutes before serving (depending on how hot it is outside Serves 14 to 16. Remember how we said it's mix and match? Try one of these new combos for every big party: Ice Cream Layer 1: Double fudge chipIce Cream Layer 2: StrawberryDecorations: Sprinkles, Rasperry Ice Cream Layer 1: Pistachio Ice Cream Layer 2: Black CherryDecorations: Chopped Pistachios, Maraschino Cherries Ice Cream Layer 1: Peanut Peanut Peanut CreamLayer 2: ChocolateDecorations: Peanut Butter chips or chopped roasted salted peanuts Ice Cream Layer 1: CoconutIce Cream Layer 2: Vanilla Fudge swirlDecorations: Roasted shredded coconut, Coloured Abrasive Sugar Ice Cream Layer 1: CoffeeIce Cream Layer 2: Dulce de Leche or CaramelDecorations: Heath Bar toffee bits, chocolate-covered coffee beans Ice Cream Layer 1: VanillaIce Cream : Heath Bar Toffee Bits, Chocolate Covered Coffee Beans NEXT: 7 Ice Cream Pies To your summer party even Cooler » Sherry Rujikarn is an associate editor in the Good Housekeeping Test Kitchen. This content is created and managed by a third party and imported to this page to allow users to provide their e-mail addresses. For more information about this and similar content, see piano.io Welcome! Ad Practitioners, LLC. collects data to provide the best content, services, and personalized digital ads. We work with third-party advertisers who can use tracking technologies to collect information about your activity on websites and applications across devices, both on our websites and over the Internet. For more information about your privacy policy, please see our Privacy Policy. You can make a request for a data subject at any time. Even if you choose not to have your activity tracked by third parties for advertising services, you will still not see personalized ads on our website. By clicking Next below and using our websites or applications, you agree that we and our third-party providers may transfer your personal information to the United States or other countries and process your personal information to serve you with personalized ads, subject to your decisions, as described above and in our Privacy Policy. This link is to an external Web site that may or may not comply with accessibility policies. Return a layer to the spring molding tray and close the latch. Place the pan in a freezer for about 1 to 2 hours to cool the cake thoroughly; I don't want ice cream to start melting as soon as it touches the cake. Meanwhile, remove a taste of ice cream (I used blackcurrant ice cream) and let it soften at room temperature. Ice cream should be soft enough to be easily spread on the chilled cake, do not melt. Once the ice cream is soft enough to spread, remove the pan from the freezer with the first layer of cake. Spread soft ice on this layer and smooth with a spatula. I used about 1 litre of ice for the first layer of ice. Place the second layer of cake and return the pan to the freezer to have the ice completely adjusted; approx. 2 to 3 hours. Remove the second taste of ice cream from the freezer and allow to soften at room temperature until soft and scatterable. Remove the pan from the freezer and spread the second layer of ice cream evenly over the frozen cake and smooth the top as much as possible. Back to the freezer for about 3 to 4 hours to freeze completely. It is best to keep you overnight in the freezer. The next day, prepare chocolate ganache and chocolate mocha ice cream. Icing.