

## Ice cream ... that doesn't melt!



No-melt ice cream, before and one hour later. Really, it didn't melt, we just ate it. Kevin Pang | Tribune Photos  
Posted by Kevin Pang at 4:30 p.m.

While the common cold remains without a cure, modern science has given us ... get ready for it ...  
ice cream that doesn't melt! Stop the presses! Call a friend!  
Forget the astronaut freeze-dried gunk you get at the science museum gift shop – Cold Stone Creamery has introduced a new limited-edition line of **Jell-O Pudding ice cream** (available through July 28). In frozen form, it resembles ice cream. But left at room temperature, the stuff turns into pudding. There is no liquid spillover. It's like ice cream on pause. Wild stuff.

But how does it hold up in the taste test?

For \$4.79, you get a medium-sized cup of **Jell-O Chocolate Pudding Ice Cream** (butterscotch, vanilla and banana also available).

Off the scoop: it's gummy and dense like pudding, rich and velvety like ice cream should be. Basically, it's frozen chocolate pudding. The textural contrast is a bit of a trip. Kids would have no problem scarfing the stuff down.

Then came the melt test. I walked the cup from the Coldstone Creamery at 21 W. Ontario Street in River North back to Stew Headquarters at 435 N. Michigan Avenue. The half-mile walk took 15 minutes in 68-degree temperature (32 percent humidity, 35-degree dewpoint, 10 miles visibility). Upon returning, the cup sat on my desk for an additional 30 minutes. By now, it appeared to have deflated somewhat, but no drippage (photo above slightly misleading – we had tasted a few spoonfuls – but really, it **did not melt**).

The consistency remained remarkably elastic, with the spoon erect when planted in the cup. It was no longer cold, but it did not become ice cream soup. It's now pudding. What a country.

### HOOR 3 UPDATE

Still puddin'.

