**A Spoonful of Sugar…**

*Easton, Maryland Gets a World-Class Pie and Ice Cream Shop*

The summer air in coastal Maryland is smelling even sweeter this week, as dessert parlor **BONHEUR** opens its doors in the heart of downtown **Easton**. It’s the newest opening from Bluepoint Hospitality Group, which is upgrading Easton’s dining scene one restaurant, juice bar, and [now] pie and ice cream shop at a time.

Head pastry chef, **Glenn May,** keeps the ice cream flavors varied, delicious, and constantly changing – as each of the dozen flavors are made on-site daily. With four pies, including a rotating seasonal selection — berries in the summer; *Maple Walnut* around Thanksgiving – each obsessed-over flavor has a flaky, buttery handmade crust and its own unique, multi-step process. *Apple Streusel* uses both sweet and tart apples — twelve per pie! — which are sliced and tossed with sugar and cinnamon, and left to macerate overnight. The *Coconut Custard* is made of eggs, heavy cream, rum, coconut extract, and toasted and raw coconut, baked low and slow. The *Lemon Meringue,* topped with torched Italian meringue, was inspired by a lemon bar that May spent two years perfecting.

BONHEUR’s luscious ice cream gets its own special treatment. The egg custard base is made in small batches — an ideal slate for a host of elevated flavors. *Roasted Strawberry Ice Cream* utilizes whole strawberries roasted with maple syrup and butter for a more concentrated strawberry flavor that can be tasted in the dense, chewy strawberry chunks throughout the ice cream. Locally sourced fruit, such as apricots and cherries, will be similarly roasted and churned, as the season allows. *Dark Chocolate Ice Cream* employs cocoa paste and melted Valrhona chocolate [both dark and milk,] while *Coffee Ice Cream* gets its deep flavor from custard steeped with La Colombe coffee beans, which is then swirled with an espresso paste made with coffee extract, espresso powder, and Kahlua. These complex ice creams can come in a homemade waffle cone, a sugar cone, or one of the brightly colored cones from NYC’s The Konery, in flavors like cinnamon brown sugar and salted blue corn. The topping bar is lined with buttery-rich sauces [hot fudge, butterscotch, caramel,] house-roasted walnuts, freshly toasted almonds, just-baked brownie bites, and from-scratch almond toffee.

Rounding out the offerings are four milkshakes [*Peanut Butter*, *Cookies & Cream*, *Chocolate*, and *Vanilla*]; and two floats [*Cream Soda Float* and *Root Beer Float,* made with Sprecher soda]*.* Perhaps the dessert that most encapsulates the ice cream parlor’s sense of fun and decadence is *Bonheur Cookies* — homemade French-inspired cookies dipped into the flowing, warm Valrhona chocolate fountain behind the counter.

However you take yours – be it ice cream, pies, sundaes, cookies, and other creamy goodness – BONHEUR has the “scoop” on how to present the most delectable flavors. Even the purists would agree, it’s well worth the trip.

For more information:

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