

COOP

HOT SPOTS FOR CHILLING OUT & ENJOYING THE COOLEST DESSERTS IN CENTRAL TEXAS

The "stand out" vendors listed below are a few of our favorites that truly represent the diversity of culture, flavor, and artistry involved in Austin's icy dessert making scene. Call or check the websites prior to your visit for hours of operation.

AMY'S ICE CREAMS

An Austin Original! amysicecreams.com

NORTH AUSTINVILLE 13265 N Hwy 183, Austin 6TH STREET 1012 W. 6th St, Austin **GUADALUPE** 3500 Guadalupe, Austin **SOCO** 1301 S. Congress, Austin **SOUTH** 2901 S Lamar Blvd, Austin THE GROVE 9600 S. IH-35, Austin **WESTGATE** 4477 S Lamar Blvd, Austin WESTLAKE 2805 Bee Caves Rd, Austin ARBORETUM10000 Research Blvd, Austin BURNET ROAD 5624 Burnet Rd, Austin MANOR ROAD 2002 Manor Rd, Austin ABIA / AIRPORT 3600 Presidential Blvd, Austin GALLERIA 12800 Galleria Circle, Bee Cave **CEDAR PARK** 1335 E Whitestone, Cedar Park

ANTI SOCIAL ICE CREAM CO.

www.antisocialicecream.com 6550 Comanche Trail #109, Austin

THE BAKED BEAR

Specializes in Ice Cream Sandwiches www.thebakedbear.com/austin

AUSTIN 211 Walter Seaholm Dr, Austin **GEORGETOWN** 109 E 7th St, Georgetown

BUDA DRUG STORE & SODA FOUNTAIN

A sweet old school experience www.budadrugstore.com 203 Railroad St, Suite 2B, Buda

CANNONE GELATO

cannonegelato.com 1720 Barton Springs Rd, Austin

CREAMISTRY

creamistry.com 201 University Oaks Blvd, Round Rock

D'LITES

Specializes in Low Carb "Froyo" www.dlitesaustin.com 4404 W William Cannon Dr, Austin

DIPDIPDIP ICE CREAM www.dipdipdip-icecream.com 7301 Burnet Rd #101, Austin

DOLCE NEVE GELATO

www.dolcenevegelato.com 1713 S 1st St, Austin

FROZY'S SHAVED ICE

www.frozysatx.com 12701 Nutty Brown Rd, Austin

GATI ICE CREAM

www.gatiicecream.com 1512 Holly St, Austin

JENI'S SPLENDID ICE CREAMS

jenis.com/blogs/scoop-shops/austin-tx **SOCO** 1208 S. Congress Ave., Austin **DOMAIN** 11601 Rock Rose Ave., Austin THE TRIANGLE 4616 Triangle Ave., Austin

JIM-JIM'S WATER ICE

Specializes in "Water-Ice" jimjimswaterice.com 615 E 6th St, Austin

KAWAII SHAVED ICE

kawaiishavedice.com/menu 113 N Mays St, Round Rock

LUV FATS

www.luvfatsicecream.com 7135 N Lamar Blvd, Austin

LICK HONEST ICE CREAMS www.ilikelick.com

SOUTH 1100 S Lamar Blvd, Austin

NORTH 6555 Burnet Rd, #200, Austin EAST 1905 Aldrich St, #150, Austin

MONSTER TREATS
https://bit.ly/3uFXKDc 13911 Ranch Rd 12, Wimberley

PALETERIA LA SELVA MEXICAN ICE CREAM SHOP paleterialaselva.com

1200 E Palm Valley Blvd, Round Rock

SANDY'S HAMBURGERS & FROZEN CUSTARD

sandysaustin.com 603 Barton Springs Rd, Austin

SCOOP & SCORE

www.scoopandscorecp.com 111 N Vista Ridge Blvd, Cedar Park

SNO-BEACH

www.snobeachatx.com 412 Sterzing Street, Austin (Food Truck)

SNOMO

Specializes in "Sno Ice" www.sno-mo.com LAKEWAY 900 Ranch Rd 620 S, Lakeway

THE WOODEN SPOON

thewoodenspoonyogurt.com 14000 Ranch Road 12, Wimberley

THE YARD MILKSHAKE BAR

www.theyardmilkshakebar.com

AUSTIN 3400 Esperanza Crossing, Austin **GEORGETOWN** 940 W University Ave, Georgetown



Meet the SSCOOP Varieties



ICF CREAM

Perhaps the most famous of cold treats! It's made with milk, cream, sugar, and flavorings. The main unique factors are that it contains at least 10% milk fat, and is churned during freezing to achieve a creamy and smooth texture.



SHERRET

A lite, fruit based dessert that is similar to sorbet, but it contains small amounts of cream, milk, buttermilk, or sometimes egg white. U.S. law states that sherbet must have less than 2% fat.



FROZEN CUSTARD

It's ice cream with eggs or at least 1.4% pasteurized egg yolk. Thanks to the eggs, its texture is smoother and creamier. It's also a lot denser, and stored and served at warmer temperatures.



SNOW ICE

A Taiwanese dessert with flavor and creaminess that come from fruit extracts and fresh milk, which are used to make colorful ice blocks that are finely shaven into delicious, fluffy ribbons of snow.



GELATO

An Italian dessert known for being creamier than ice cream due to less churning involved and less milk fat and sugar ingredients.



SHAVED ICE

A frozen treat brought to the states in the 1980's by Japanese immigrants. Ice is shaved into a fine, snow-like texture and topped with dairy free sugar syrup. Shaved ice is commonly served in foam cups.



FROZEN YOGURT (AKA "froyo")

An icy cold, sweet, and tangy dessert made with yogurt/cultured milk. Froyo is often regarded as the healthier alternative to ice cream due to its lower fat content. Fruit or other fun sprinklings are common on top.



SNOW CONES

Ground up, crunchy textured ice that is topped with flavored sugar syrup. Snow Cones are commonly served in paper cones and are known for not fully absorbing their sugar syrup topping.



A dairy free, icy dessert, pronounced "sorbei". It's simply fruit that's blended, churned, then frozen. Sugar is added to give it extra flavor.

