

Baskin-Robbins Cheers Dads Nationwide this Father's Day with a Cake Inspired by a Beer Mug, The Cold One Cake, and Reveals Ultimate Beer and Ice Cream Pairings Guide

Brand partners with All About Beer Magazine to Pair Ten Popular Ice Cream Flavors with a Variety of Cold Brews

CANTON, Mass. (June 13, 2016) – In celebration of Father's Day on Sunday, June 19, and the brand's festive The Cold One Cake, a unique ice cream cake shaped like a mug that honors dad in a frosty and flavorful way, [Baskin-Robbins](#) has partnered with [All About Beer Magazine](#), America's leading beer publication, to identify ten popular ice cream flavors to pair with a range of cold brews.

"At first glance, you may not think of pairing beer and ice cream together, but once people have a chance to taste these combinations, they will see how well the different flavors complement one another," said John Holl, editor of All About Beer Magazine. "Beer has diverse flavors thanks to its main ingredients – water, malt, hops, and yeast. Then, when brewers add culinary ingredients like coffee, fresh fruit, spices and more, the pairing options with ice cream become truly endless. Working with a variety of flavors, we looked to match complementary flavors and intensity, and coax out some nuances from both the beer and the ice cream."

Ice cream and beer pairings recommended by John Holl of All About Beer Magazine, in collaboration with the Baskin-Robbins Culinary Team, include:

1. Mint Chocolate Chip with Coffee Porter or Stout

The ale already has some cocoa and java flavors and it mixes nicely with the roast of the chocolate chips and the herbal, cool mint flavor of the ice cream.

1. Peanut Butter N' Chocolate with Doppelbock

Nutty and creamy, with an assertive chocolate base, the ice cream brings out the best in this malt-forward dark brown lager.

1. Jamoca® Almond Fudge with Blueberry Ale

Brewers are taking the sweet, tangy, earthy blueberry and adding it to caramel-tinged ales, making it a perfect complement to this frozen coffee, nutty, chocolatey concoction. Lively fruit flavors pair wonderfully with the chocolate flavored ribbon.

1. Watermelon Splash Ice with Gose

Gose is brewed with wheat and salt and is predicted to be the beer of the summer, making it a perfect companion to the hot weather staple – watermelon. Pronounced "Gose-Uh," look for variations that already include cucumber, prickly pear, or yes, even watermelon flavors.

1. Rocky Road with Foreign Extra Stout

A candy lover's dream! The stout has sweet chocolate, rich espresso and generic red berry flavors that party hard with the almond, marshmallow and deep chocolate of the ice cream. Rocky Road adds creaminess to the hearty beer and this combination makes for an excellent ice cream beer float.

1. Pralines 'n Cream with a Pilsner or a Mango Ale

The classic pilsner style, with sweet cereal-like malt takes the place of a cone when paired with this southern-style treat. Additionally, one of the most popular beer styles this summer is mango-flavored pale ales and India pale ales. The nuttiness and sweetness of the ice cream balances out some of the more assertive beer flavors, creating a delectable combination.

1. Cherries Jubilee with Barleywine

A barleywine coaxes out the rich cherry and rum flavor in this ice cream. Bittersweet and leather flavors emerge as well, begging for this combo to be enjoyed in dad's favorite leather chair.

1. Chocolate with Belgian Quad

This beer is bursting with flavors that love chocolate. Two classics with great depth and rich sweetness that only get better with each lick and sip.

1. Vanilla with Peach Lambic

Sweet and creamy vanilla gets a tart boost from the lambic, which is fermented on fresh cherries and aged in barrels. Slightly spicy and effervescent, the fruity character of the ale will act like a sauce for the ice cream. Also look for a peach lambic to recreate the classic peaches and cream combination.

1. Very Berry Strawberry with Hefeweizen

It's the start of a fruit salad. Bright, vibrant strawberry mixes with the banana esters in the classic German Hefeweizen. The sweet berry will also help control the assertive spice bite of the clove flavor found in the beer and counter the acidity found in the lemon wedge often served as a garnish on the rim of the glass.

"Whether you enjoy a pint of beer, a pint of ice cream or both, Father's Day is all about spending time with family and friends and showing dad how much he is appreciated, which is why we're excited to offer guests our fun and frosty The Cold One Cake, which can be fully customized for dad," said Jeff Miller, Executive Chef and Vice President of Product Innovation at Dunkin' Brands. "This year, the return of The Cold One Cake inspired us to think about how dads could enjoy ice cream in a fun and unique way – by pairing it with a cold brew. All the ice cream flavors in our list of pairings can be featured in The Cold One Cake as well, which gives our guests the opportunity to celebrate dad in a very special way this year."

In addition to offering guests The Cold One Cake this Father's Day, Baskin-Robbins is also offering the new OREO® Triple Chocolate Cake. This delectable cake features a chocolate, OREO® cookie-infused frosting topped with a mouthwatering waterfall of dark chocolate, a border of fudge and alternating goodness of OREO® cookies, frosting dollops and chocolate triangles. Both cakes can be customized to feature dad's favorite ice cream and cake flavor combination and are available for pre-order in-store or through Baskin-Robbins' [online cake ordering website](#).

For more information about Baskin-Robbins' wide variety of premium ice cream flavors and frozen desserts, visit www.BaskinRobbins.com or follow us on Facebook (www.facebook.com/BaskinRobbins), Twitter (www.twitter.com/BaskinRobbins) or Instagram (www.instagram.com/BaskinRobbins).

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About Baskin-Robbins

Named the top ice cream and frozen dessert franchise in the United States by Entrepreneur magazine's 37th annual Franchise 500® ranking in 2016, Baskin-Robbins is the world's largest chain of ice cream specialty shops. Baskin-Robbins creates and markets innovative, premium hard scoop ice cream and soft serve, custom ice cream cakes and a full range of beverages, providing quality and value to consumers at more than 7,600 retail shops in nearly 50 countries. Baskin-Robbins was founded in 1945 by two ice cream enthusiasts whose passion led to the creation of more than 1,300 ice cream flavors and a wide variety of delicious treats. Headquartered in Canton, Mass., Baskin-Robbins is part of the Dunkin' Brands Group, Inc. (Nasdaq: DNKN) family of companies. For further information, visit www.BaskinRobbins.com.

About All About Beer Magazine

With more choices than ever in the beer aisle and on tap, consumers need a trusted source for news, reviews and analysis. Since 1979, All About Beer Magazine has been the go-to resource for the beer drinker and consumer looking for in-depth coverage, expert reviews and insightful opinion. Published bimonthly and updated daily online, All About Beer is the best-selling and most award-winning beer magazine in America. Each issue is packed with more than 100 beer reviews, tips on homebrewing, an examination of the business behind the industry, and travel suggestions, plus trends and unrivaled historical perspective. The magazine also produces events, including the World Beer Festivals, in cities across the country bringing brewers and drinkers together. All About Beer manages an in-market tasting and marketing program for brewers looking to forge a deeper connection with the engaged beer consumer. Visit AllAboutBeer.com to subscribe and learn more. You can also follow All About Beer on Facebook at facebook.com/AllAboutBeerMag and on Twitter and Instagram @AllAboutBeer.

About John Holl



John Holl is the award-winning editor of All About Beer Magazine, as well as an international beer judge. Based in New York, he has worked as a journalist since 1996 and is the author of several books, including Dishing Up New Jersey and The American Craft Beer Cookbook. For more information, visit www.JohnHoll.com or follow on Twitter @John_Holl.