

LOCAL PRODUCERS

SPOTLIGHT



THREE ENTREPRENEURS
THRIVE IN THE JACKSON
HOLE COMMUNITY.

BY LILY KRASS
PHOTOS BY JAY NEL-MCINTOSH

CREAM + SUGAR



CHAD HORTON

A scoop of handmade ice cream is one of those simple pleasures that is hard to replicate. That is, before the artisan ice cream company Cream + Sugar launched.

The brand was born when Fine Dining Restaurant Group's establishments were serving Pastry Chef Chad Horton's deliciously rich and creamy ice cream. Horton's signature ice cream sandwiches actually started as gelato sandwiches served at Il Villaggio Osteria. Meanwhile, the ice cream sundae at the now-closed Q Roadhouse was starting to build a cult-like following.

Guests started asking where they could pick up pints or order ice cream sandwiches to take home for dinner parties, and Cream + Sugar officially launched as retail in 2017, stocking Bin22 and Bodega with pints and miniature ice cream sandwiches rolled in sprinkles. As distribution grew to include nationwide online ordering and more retail locations, it was about time to open up a storefront. "People had been asking for a while why we didn't have a scoop shop," says Fine Dining owner Gavin Fine. "We'd always

wanted to have a brick-and-mortar location, and when the Pub Shop closed it felt like the right place to make it happen."

The goal was to create a scoop shop that represented the same quaint, friendly and intimate feel that Cream + Sugar has cultivated over the past six years. Mint green walls, rotating flavors behind the case, and to-go pints and ice cream sandwiches stocked in the fridge make it almost impossible to walk down the Town Square boardwalk without popping in for a sweet treat.

Many of the signature flavors, like huckleberry and salted caramel, have remained consistent throughout, while seasonal flavors and limited-edition collaborations keep things fresh and interesting. A Wyoming Whiskey flavor launched over the summer, as well as a juneberry flavor in partnership with Alpyr Beauty, which uses the antioxidant-rich berries in some of their products. A Snake River Roasting coffee collaboration was added to the mix for the fall, and a fundraising flavor — a bright, delicious lemon curd shortbread for Alex's Lemonade Stand Foundation — supports the childhood cancer organization with which Fine Dining has a longstanding relationship.

"There are so many great local makers in this town, and from the start when we opened the scoop shop, [we] wanted to offer something that felt uniquely Jackson Hole," says Fine. "Showcasing other local makers with our ice cream flavors is a cool way to get creative and offer something you can't just buy in a store."

While Cream + Sugar has grown its distribution to sell in 15 different states, the same high-quality ingredients, small-batch production and handmade feel has stayed consistent. Each ice cream sandwich looks a little different, keeping the personal touch that has won over so much of the Jackson Hole community already.



CREAM + SUGAR'S HUCKLEBERRY COMPOTE

16 OUNCES HUCKLEBERRIES
8 OUNCES SUGAR
JUICE FROM 1 LEMON
8 OUNCES WATER
1 1/2 TO 2 OUNCES CORNSTARCH (DEPENDING ON HOW THICK YOU'D LIKE THE COMPOTE)

*Use to top
Cream + Sugar
ice cream.*

Bring 12 ounces of the huckleberries, 6 ounces of the sugar, 6 ounces of the water and lemon juice to a slow simmer in a small saucepan over medium-low heat. Let reduce slightly until one quarter of the liquid has evaporated. In a bowl, mix cornstarch and remaining sugar with a whisk. Add the rest of the water to make a slurry and whisk into simmering huckleberry mixture. Cool until thickened (for at least a couple minutes), stirring constantly. Remove from heat and fold in remaining huckleberries. Place in an ice bath to help cool. When cooled, place in an airtight container and use for topping your favorite Cream + Sugar ice cream.



“Great ice cream bridges the gap between kids and adults, which was the driving force behind the creation of the Cream + Sugar brand,” says Fine. “The playful graphics of the packaging, the twist on traditional flavors and the quaint, colorful space inside the Scoop

Shop were all carefully chosen to transport the consumer. Our Jackson Hole Scoop Shop was the first brick-and-mortar location, but will likely not be the last. When the time is right, we would be excited to open a location in another market.”