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Ice Cream

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It's National Ice Cream Day 2023—6 ideas to celebrate at home

Kaleb A. Brown and **Rachel Moskowitz Levin** Reviewed

Published 12:00 a.m. ET July 16, 2023 | Updated 4:23 p.m. ET July 16, 2023

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I scream, you scream, we all scream for ice cream! National Ice Cream Day 2023, possibly the most delicious holiday one can celebrate, is finally here. And if we do say so ourselves, it comes at a very good time as people around the country experience record high temperatures this summer. What better way to beat the heat than with a sweet, cold treat (yes, we did mean to rhyme there)?

Whether you like fancy Neopolitan, Pistachio or classic chocolate, we're here to help you make the most of this tasty day with products to try to enjoy ice cream right at home.

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When is National Ice Cream Day 2023?

National Ice Cream Day takes place annually on the third Sunday in July. This year it takes place **today, Sunday, July 16**. And believe it or not, July is even National Ice Cream *Month*, with both the day and month celebrations being signed into law by former President Ronald Reagan in 1984. Ice cream, of course, has a much longer history, with records of milk-based frozen desserts dating back to the Tang Dynasty in seventh-century China. The history of the world's favorite frozen treat is fascinating, but eating it is the real treat so let's get to the good part.

Related: Cool, there's freebies and deals for National Ice Cream Day at Baskin Robbins, Dairy Queen, more

Get ice cream delivered straight to your door

The best way to celebrate the occasion is of course by eating ice cream, but with how hot it's been, you may not want to leave your house, even with a scoop of delectable ice cream waiting for you. Luckily, you can have ice cream delivered straight to your door thanks to stores like Goldbelly, which provides national delivery of local and artisanal products, and Jeni's, which offers a variety of cool flavors like Everything Bagel, Watermelon Taffy and Buttercream Birthday Cake. Hey, don't knock it 'til you try it.

Shop Jeni's

Shop Goldbelly

Opt for a healthier option if you want

There's no getting around the fact that ice cream is very sugary, thus high in calories—it's part of the reason why it's so darn good. Fortunately, there are ice cream options out there that are healthier, using less sugar and calories. We selflessly tested several brands of healthy ice cream and found Halo Top to be the best, owing to its flavor and texture that is nearly identical to "normal" ice cream.

Shop Halo Top at Walmart

Churn some tasty ice cream at home

Part of the magic of ice cream is the freedom to have it your way. With an ice cream maker, you can do just that by making your own from scratch. While our absolute favorite is the Ninja Creami, it is so popular that it's often sold out. Luckily, we are obsessed with Cuisinart's ICE-21 as our favorite value option. It might seem intimidating, but it is a simple-to-use, entry-level ice cream maker that will make ice cream just the way you like it in only twenty minutes. And if you already have a KitchenAid stand mixer, there's no need to buy a whole new appliance. You can get an attachment that will turn your KitchenAid into an ice cream-making wonder machine.

\$58 from Amazon

\$70 from Amazon

Scoop ice cream with ease

With your ice cream secured, you'll want to make sure you have a quality scoop for it. You might think it silly to have a specific utensil for the purpose of scooping out ice cream, but trust us—after a tub of ice cream has been living in the depths of your freezer for a week, you (and your favorite spoons) will thank us when it comes time to scoop out the rock-hard ice cream. Plus, a scoop makes for an easier way to manage portions. We love the OXO Good Grips Stainless Steel Ice Cream Scoop, primarily for its comfortable grip. It's the little things that make all the difference.

\$17 from Amazon

Mix a delicious drink with a blender

If you're more in the mood for something to drink than eat, then have no fear! If nothing else, ice cream is versatile. You can get your ice cream kick in the form of a delicious shake or smoothie. For that, you'll want a blender and there are few better options than the Vitamix Ascent A3500. Its powerful motor allows for speedy, well-blended mixes and it has very intuitive controls for easy use.

As great as the Vitamix is, it is pricey. For a more affordable blending option, consider a personal blender. The NutriBullet Select is our favorite personal blender we tested thanks to its versatility and power, which ensures that your next drink will be made quickly and smoothly.

\$527 from Amazon

\$76 from Amazon

Use a popsicle mold to make a fun treat

Perhaps you fancy ice cream with a bit more of a shape, or maybe you're just more of a fan of popsicles. Either way, you can't go wrong with a popsicle mold, which can be filled with anything from fresh fruit juice to sea salt ice cream. Zoku's pop molds are both BPA- and drip-free to make sure your next popsicle-making session is a pleasant one. Plus, you can get them in a range of cute shapes that kids (and adults) will love.

\$18 from Amazon

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