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24 hours ice cream shop near me

Thanks to the mild LA weather and the fact that frozen treat fans can enjoy mostly all year round, the city has no shortage of scoop shops. Which means there's no reason to settle for an average milkshake or low-caliber cone, so when your stomach starts screaming for ice cream, aim for one of these premiere salons. 01 out of 20 Adrienne Borlongan sends taste buds on holiday every item in her arsenal is inspired by destination, culture or ethnic cuisine. Imagine Thai sticky rice mango, pretzel + carpet from Iceland, milk formula with preserved Japanese cherry blossoms and chicory coffee and fried beignet mixture based on breakfast at Café Du Monde in New Orleans. Ube ice cream and cones reflect growing up in a Filipino family. Tarzana is an og place, but Wanderlust flavors can be satisfied in Venice and Atwater Village too. 02 out of 20 McConnell's fine ice cream Since McConnell is making velvet ice cream from scratch without fillers or artificial flavors since the 1950s, it's safe to say that Santa Barbara's best has been so before the craft trend. Angelenos are still at a sugar high since the cream crop's decision to move to the city to sell must-eats such as chocolate-covered strawberries, Earl Grey tea & shortbread and peppermint bars in four stores. 03 out of 20 Natasha Case and Freya Estreller have turned their adventurous palettes, love of architecture and baking talent into a successful ice cream sandwich empire that includes mobile trucks, a number of grocery stores and hill shops in Pasadena and Culver City. Dosages are made at a 20 percent overshoot, making it one of the creamiest on the market, with responsible ingredients such as cage-free eggs, fair-trade chocolate, and hormone-free milk. They offer alcohol-watered awesomeness (Maker's Manhattan, coconut negroni and whiskey Lucky Charms) and boundary-pushing pints (Churro, Fast Food and Jewish Deli). 04 of 20 Uli Nasibova began making crafts gelatos and sorbets from the kitchen of a spring arcade building in the historic core of the center five years ago. The original location, like the newer central town on Third Street, offers a wide range of flavors from standard (sea salt caramel, stracciatella, Speculoos biscuits) to seasonal (beet tarragon, poblano, stone fruit and yogurt lavender). If you come up with a flavor they didn't attack and take your suggestion, you'll be rewarded with a free pint. Continue to 5 of 20 below. 05 out of 20 Started in 2007 and based in Pasadena since 2011, Carmela is best known for their salted caramel, but we promise you'll be just as happy with other unique flavors like strawberry buttermilk, lavender honey, pear champagne and rosemary with toasted pine nuts. The pouch usually

contains a few fresh sorbets (mmmmm, plum!) as well. Learn trade secrets from founders Jessica Mortarotti and Zachary Cox in classes held in creamery. Also available at several farmers markets and the Third Street store. 06 out of 20 cheeky neon neon Photo box, sidewalk selfie spots, silly taste names, cutesy logo and trademark black cones naturally colored with activated carbon trends, Little Damage, a small-dose soft serve supplier downtown, is always ready for its Instagram close-up. Cones are hand rolled, toppings rich and soft to serve daily only with the use of products from organic dairy farmers. At least one vegan option is always in rotation. 07 of 20 Address 12222 Venice Blvd, Los Angeles, CA 90066-3814, USA Phone +1 424-289-9552 Tucked inside Top Chef winner Brooke Williamson's four-in-one Playa Provisions concept, which includes a backroom whiskey bar and fast-casual counter, Small Batch sells exactly what the name suggests – artisanal ice cream made from fresh natural ingredients in limited quantities. Score other frozen poems such as mint Oreo ice cream cake and white chocolate Thai tea pops. Top sellers include coffee & milk, sweetcorn, spicy mango chamoy and lemon with homemade strawberry pop stones. Work out your calories with a walk of indulgence on Playa Del Ray Beach. 08 out of 20 The joke is up to you if you skip this San Francisco brand named after the characters in the British comedy series of the 1970s. Since the Venetian hill shop opened in 2018, Angelenos has had emergency services such as Secret Breakfast (bourbon and corn flakes), cool collaboration with people such as the stars of Queer Eye, Glenlivet Whisky or chef Roy Choi and even goofy experiments like peanut butter curry and white apple miso. Continue to 9 of 20 below. 09 out of 20 Part of the Rustic Canyon family restaurant and one of the few truly native ice cream owners, this organic creamery with four storefronts, including the nostalgic-feeling Brentwood Country Mart original, scours the legendary and nearby Santa Monica Farmers Market for ingredients such as peppermint leaves, winter kiwi, spring rhubarb and kumquats. Since they have bakers on their payroll, chocolate chips and cookies, which are hand-folded into flavors such as brown butter lemon wafer, are fresh. There are always dairy-free options and often fro-yo or two available. 10 out of 20 This company started living in Brooklyn, first as a food truck and then as a handful of bricks and mortar around five neighborhoods. A few years ago, she set up shop on the West Coast and brought with her signatures such as honeycombs, chocolate cake and Sicilian pistachios. Arts District, Silver Lake, Franklin Village and Culver City bases always stock a few vegan options invented by the milk soothsayers made at their Greenpoint factory. Both types can be converted into cups, root beer floats, milkshakes, affogatos and ice cream sammies. 11 out of 20 Scott Bennett makes some of the freshest ice creams in town. Just like his uncle and grandfather before him. Probably because the family business has been the basis of the original farmers' market since 1963. Whenever they need ingredients, they can create towards the most mature reward in neighboring stalls or grab craft candy or chocolate from fellow vendors. And if you still don't believe us, look through the window around all the blue ribbons and shots of famous fans to watch the magic happen. 12 out of 20 steps from the Pacific Ocean, this Italian import in Malibu Village dishes made from authentic, rich and smooth gelato with no smous, emulsifiers or dyes. While the ideas are cooked in a laboratory outside Turin, the actual product is made in each branch to maintain quality control and use the highest quality local products and dairy products. They also make sorbet-on-a-stick touts and granitas. Continue to 13 of the 20 below. 13 out of 20 Three words: bloody orange sorbet. These words alone are reason enough to visit the Beverly Boulevard boutique (or its Silver Lake sisters). Of course, there are plenty of other flavors if you don't fancy a pie like tres leches, red velvet or carrot cake. Then there are ice cream bars, macaroni-end ice cream sandwiches, sundaes and a full bakery. 14 out of 20 Two dozen store-strong SoCal chain driving philosophies – ice cream is cheaper than therapy – are easy to get behind. Especially when they're serving Cookie Monster, acai berry sorbet, peanut butter s'mores or jasmine milk tea. Particularly bad days require a well-stocked frosting bar or the famous Milky Bun, a sandwich with two scoops, toppings and a glass doughnut without a hole. 15 out of 20 dessert scene got a little sweeter (and more spicy at the launch) when Portland's brain freezing bandits drove into town, opened five places in quick succession and stole the spotlight with their high quality ingredients, creamy consistency and ongoing ice cream innovation. Some ideas are gimmies like a fodder berry plate pie, but they love to think far outside the box and blend avocado and Oaxacan chocolate fondant or black olives brittle with goat cheese. 16 of 20 Address 1525 N La Brea Ave, Los Angeles, CA 90028, USA Phone +1 323-874-0144 While the original Persian salon has old-school fare like French vanilla and rainbow sherbet to match its no-flesh Hollywood strip mall space, his real calling is rose water-infused ice cream. Get one with saffron, ginger or cherry syrup for a truly exotic experience. Continue to 17 of the 20 below. 17 out of 20 Jeni splendid ice creams all four LA emporiums of this Ohio-based retailer are clean bright white box full of smileys and freezers full of refreshing flavors made from whole ingredients and dairy products from grass-pastured cows like frosé, sweet cream cookies and peach jam or Fluffernutter pie. But larchmont's pastel back patio gives him a leg up. Don't forget to add salted caramel sauce or extra bitter hot caramel. 18 out of 20 Wacky desserts are synonymous with Koreatown. Perhaps the cutest option is a sugar wool ice cream burrito, in which a millennial pink tortilla surrounds vanilla mounds. Restaurant/bar also makes an average milkshake with nostalgic cereal or a dingy sake. 19 out of 20 This Alhambra institution has just turned 100 and is still strong. The old-fashioned soda fountain makes a brisk trade in cones and cups, but the sugar rush can also be delivered to the esophagus in the form of cakes, floats, sammies, cakes or cups. The permanent commute is rewarded with three scoops for a reasonable \$5.45. 20 out of 20 chemistry meets confectionery in this Beverly Hills culinary experiment featuring over 60 flavors, mix-ins and toppers. Although a little unusual, the liquid nitrogen flash freezing method means that your snack is custom made, not sitting in the bowels of a cold store collecting frost. Frost.

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