

dessert Handel's Homemade Ice Cream & Yogurt

ttention to detail makes the difference to customers of Handel's.

How much attention? Owner Greg Glaros and his team mix their own ice cream flavors daily — and they don't skimp on the extras that make these tasty treats so tempting.

During a six-week period in the summer, 200 to 250 pounds of juicy South Carolina peaches go into peach ice cream, peach shortcake, peach sundaes, peach milkshakes — you get the idea.

To create the customer-favorite black cherry flavor, the Handel's staff hand layers rows of cherries and ice cream — for a total of nine to 10 tiers.
"It's pretty time-consuming," Glaros said. "We call it the dreaded black cherry."

For nutty versions, Glaros orders authentic black walnuts from a specialty vendor and uses toasted, buttered pecans for extra flavor.

And then there are the chocolate varieties. Chocolate pecan. Chocolate malt with caramel. Chocolate peanut butter brownie. Chocoholic chunk. Chocolate raspberry truffle.

"My husband just thinks they have the best chocolate ice cream in town," said Geist-area resident Greta Kohler. "It's the main reason we go there. He loves their chocolate."

A lifelong fan himself ("I grew up on Handel's in Youngstown"), Glaros traded an established corporate career to open ice cream shops in Fishers and Carmel. His stores remain open year-round, offering specialty flavors each season, but summer remains a highlight.

"Just to stand in line with all the other families and get your ice cream cone and stand around and chat afterward — it makes it a fun, family atmosphere," Kohler said.

