



THE J.M. SMUCKER Co

Chocolate Bar Ice Cream Sandwiches

Prep Time Cook Time Serves Difficulty

40 mins 13 mins 10 N/A

Ingredients

- **Chocolate Bar Ice Cream:**
- 1 can Eagle Brand® Sweetened Condensed Milk, Regular or Low fat
- 2 tbsp vanilla
- 2 cups whipping cream, whipped
- 1 1/2 cups chopped chocolate bars or leftover Halloween candy
- **Cookie:**
- 1/3 cup butter, softened
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 tsp vanilla
- 1 1/4 cups Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1/4 cup Robin Hood Oats, any type

Robin Hood® Quick Oats

- 1/2 cup cocoa powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2/3 cup Carnation® Evaporated Milk, any type

Evaporated Milk

Directions

Step 2:

Combine sweetened condensed milk and vanilla. Fold in whipped cream and chopped chocolate bars. Pour into 9" x 5" (2 L) loaf pan or other container and cover with plastic wrap. Freeze 6 hours or until firm.

Step 4:

Preheat oven to 350°F (175°C). Grease a 10" x 15" baking sheet and line with parchment paper.

Step 5:

Beat butter, sugars, and vanilla together on high speed of electric mixer until fluffy. Combine dry ingredients in separate bowl. Add to butter mixture, alternately with milk, mixing well between each addition.

Step 6:

Drop batter into prepared pan. Spread evenly with offset spatula or butter knife. Bake in preheated oven 10-13 minutes, or until set and top is shiny. Remove and prick with fork. Cool on wire rack. Freeze for 1 hour.

Step 8:

Soften ice cream at room temperature until easily spreadable. Remove cookie from freezer and invert onto parchment paper lined surface (fork pricked side facing down). Cut cookie in half evenly, trimming edges to ensure they are equal. Working quickly, spread with approximately ¾ of ice cream. Place cookie on top of ice cream (presentation side up) and press down gently. Smooth edges with offset spatula or butter knife. Return to freezer and freeze until solid. When ready to serve, let sit at room temperature 1-2 minutes. Cut with sharp knife.

Images

