Blondie Ice Cream Sandwiches

Description

So anyway, eating ice cream sandwiches in the fall is sort of the equivalent to wearing Uggs with shorts. Except it works.
Trust me on this.
Ice cream is always in season.

Plus this ice cream is sandwiched between two buttery blondie bars and filled with Reese's Peanut Butter Cups.
It's a wonderful world.

Summary

Yield: 15
Source: Cookies and Cups
Prep Time: 45 minutes
Category: Desserts
Cuisine: American
Tags: new pdf

Ingredients

- 1 cup butter room temp
- 1 1/2 cup brown sugar
- 2 eggs
- 2 tsp vanilla
- 2 1/4 cup flour
- 1 tsp baking soda
- 1 tsp kosher salt
- 14 snack size reese's Peanut Butter cups coarsley chopped
- 5 cup vanilla ice cream softened 20-30 minutes

Instructions

Preheat oven to 350°

Spray a 11"x17" jelly roll pan with non-stick spray and then line with parchment paper and spray again. (If you don't have this exact size, it's fine)

In your mixing bowl cream together butter and sugar.

Add in eggs and vanilla beating until smooth.

Turn mixer to low and add in baking soda, salt and flour.

Spread this in your prepared pan.

I used an off-set spatula to spread, because the batter is sticky.

Bake for 10-12 minutes until the blondie is set and golden.

Remove from oven and let it cool in pan completely.

When ready to assemble the ice cream sandwiches remove your ice cream from the freezer and allow to soften until spreadable.

Chop your peanut butter cups into coarse pieces.

Transfer your blondie to a large cutting board and cut in half.

Transfer one blondie half onto a large piece of foil, so when you are done assembling you can easily wrap them up.

Spread you ice cream evenly over top of the blondie, spreading to about 1 inch from edge.

Sprinkle chopped peanut butter cups on top of that pressing gently into the ice cream.

Press your other layer of blondie on top and wrap tightly in foil.

Place in freezer for at least 2 hours until ice cream is hard.

Remove from freezer when ready to serve and cut into squares using a sharp knife.

Notes

You can also individually wrap these in plastic wrap and save for later. Feel free to use any flavor ice cream or candy for different variations.