Buster Bar Dessert

Ingredients

- 2 cups Powered Sugar
- 1 1/2 cups evaporated milk
- 2 cup semi-sweet chocolate chips
- 1/2 cup butter
- 1 tsp vanilla
- 1 pkg 16 oz. oreo cookies, crushed
- 1/2 cup butter
- 1/2 gal vanilla ice cream, softened
- 1 1/2 cups salted red skin peanuts

Summary

Yield: 20
Source: Rachelle Hinkley
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Instructions

In medium saucepan, combine powdered sugar, milk, chocolate chips, and butter. Heat to boiling; boil 8 minutes stirring constantly. Stir in vanilla. Cool.

In medium bowl, combine crushed cookie crumbs and butter. Pat into 9x13x2 pan. Refrigerate to chill. Spread ice cream over crumbs. Sprinkle peanuts over ice cream. Freeze until ice cream is firm. Spread cooled chocolate mixture over ice cream. Return to freezer. Cut in squares. 20 servings.