



Peanut Butter Cookie Ice Cream Sandwiches

Delightful and cool, these ice cream sandwiches are made with old-fashioned peanut butter cookies, layered with your favorite ice cream—think chocolate or butter brickle—and rolled in a thick coating of crunchy peanuts. Happy summer! Made with Pamela's Peanut Butter Cookies — see [recipes](#).

Ingredients

- Twelve 3-inch [Pamela's Peanut Butter Cookies](#)
- 1½ quarts full-fat ice cream
- 1 cup peanuts, coarsely chopped

Directions

Line a metal sheet pan with parchment paper and put pan into freezer to chill. Take ice cream out of the freezer and allow to soften on the counter 10 to 20 minutes, depending on how cold your freezer holds the ice cream. It should be soft enough to make a scoop fairly easily.

Match up twelve cookies that are similar in size to make six pairs. Working on wax or parchment paper to make cleanup a breeze, set one cookie top side down; put a large scoop of ice cream on top, enough to cover cookie when flattened. Top with a second cookie top side up. Use your full flat hand to press the top cookie down gently, being careful to not break it, until the ice cream squishes out to the edges of the cookies and is about 1-inch thick. If ice cream is too hard to press easily, scoop it directly between two sheets of wax or parchment paper and then flatten the ice cream to about 1 inch thick; remove the paper, place ice cream between cookies, and press together. Roll the edge in chopped peanuts. Place on chilled sheet pan and put back in the freezer.

Make one complete sandwich and place in the freezer before making the next. After freezing sandwiches until hard, individually wrap in plastic wrap, wax or parchment paper, and store in freezer-proof bag or container. It's best to let the ice cream sandwiches set up overnight.

NOTE: It is important to use full-fat ice cream because lower fat versions are too soft to make into sandwiches.

VARIATION: Try different ice cream flavors like marble fudge, praline, or chocolate chip. Roll the edge in different toppings, like sprinkles or mini chocolate chips. Change the sandwich size to mini by using smaller cookies with smaller scoops of ice cream.

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