

Dessert

Brownie Ice Cream Sandwiches

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Preparation Time: 30 minutes

Start to Finish Time: 1 hour

Brownies can be baked up to one week ahead and frozen. Ice cream sandwiches can be assembled up to one week ahead; wrap well and freeze.

2 boxes (19.8 oz ea) family-style dark chocolate fudge brownie mix

6 large eggs

1 cup oil

1/2 cup water

2 teaspoons vanilla extract

1 1/2 containers (1.5 quart ea) vanilla ice cream, let sit at room temperature for 12 minutes to soften

Preheat oven to 350 degrees.

Line two 15x10x1-inch baking pans with nonstick foil, leaving a 2-inch overhang on each short end.

Prepare each box of brownie mix separately using three eggs, 1/2 cup of oil, 1/4 cup of water and one teaspoon of the vanilla extract (for cake-like brownies).

Spread the mixture evenly in the prepared pans.

Bake for 25 minutes or until a wooden toothpick inserted in the centers comes out clean. Cool completely.

Lifting foil by the ends, place the brownies onto a baking sheet. Cover. (The brownies can be stacked with foil in between.) Refrigerate or store at room temperature until ready to assemble.

Reline one baking pan with nonstick foil. Scoop ice cream into the pan, spreading evenly. Freeze for 3 hours or overnight until firm.

To assemble: Place one sheet of brownies on the baking sheet. Invert the ice cream onto the brownies, remove the foil from the ice cream. Invert the remaining sheet of brownies on top. Peel off the foil. Cover with plastic wrap. Freeze until serving.

To serve: Cut in ten rows lengthwise and three crosswise to make thirty 3x1 1/2-inch rectangles.

Garnish the plates with blueberries, if desired.

Per Serving (excluding unknown items): 2595 Calories; 259g Fat (89.3% calories from fat); 41g Protein; 28g Carbohydrate; 0g Dietary Fiber; 1316mg Cholesterol; 503mg Sodium. Exchanges: 5 Lean Meat; 48 Fat; 1 1/2 Other Carbohydrates.