

Dessert

PB&J Ice Cream Sandwiches

Publix Grape Magazine - Summer 2012

- 1/2 cup all-purpose flour**
- 1 18-ounce roll refrigerated peanut butter cookie dough**
- 6 tablespoons raspberry preserves, divided**
- 2 tablespoons Chambord (black raspberry liqueur)**
- 1 pint vanilla bean ice cream**

Preheat the oven to 350 degrees.

In a large bowl, knead the flour into the cookie dough.

On a lightly floured surface, roll the dough into a 13x9-inch rectangle. Cut into 1 1/2-inch squares. Transfer to ungreased cookie sheets.

Bake for 6 to 8 minutes or until the edges are firm and the tops are browned. Cool on the cookie sheets for 1 minute. Remove and cool completely on a wire rack.

In a large bowl, stir together three tablespoons of the raspberry preserves, the Chambord and the ice cream until well combined. Place in a freezer container and freeze for 2 to 3 hours.

Spread sixteen of the cookies with the remaining three tablespoons of the raspberry preserves.

Place a small scoop of the ice cream mixture (about 1 1/2 tablespoons) atop the preserves.

Top with sixteen of the remaining cookies, flat side down, and press lightly. (There will be extra cookies.)

Wrap and freeze for four hours or until firm.

Yield: 16 ice cream sandwiches

Per Serving (excluding unknown items): 228 Calories; 1g Fat (2.5% calories from fat); 6g Protein; 48g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 3 Grain(Starch).