
Confetti Ice Cream Sandwiches

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Preparation Time: 40 minutes

Start to Finish Time: 1 hour 50 minutes

cooking spray

1 box (15 ounce) yellow cake mix

1/4 cup vegetable oil

2 large eggs, lightly beaten

1/4 cup confetti sprinkles

1 pint vanilla ice cream

confetti sprinkles (for rolling)

Preheat the oven to 375 degrees.

Line two baking sheets with parchment paper and coat with cooking spray.

In a large bowl, mix the cake mix, vegetable oil and eggs until combined. Stir in the sprinkles.

Using a two-tablespoon ice cream scoop, dollop scoops of the batter on the baking sheets, about two inches apart. Dampen your fingers with a little water. Press and smooth the tops of each dollop so that they are flattened slightly and even on top.

Bake until they are golden and springy to the touch, 12 to 15 minutes. Let cool completely on the baking sheets.

Clean the ice cream scoop. Then scoop some ice cream onto the flat side of one cookie and top it with another cookie, flat-side down. Repeat with the remaining cookies and ice cream. Pour some sprinkles into a shallow bowl or rimmed plate. Then roll the sides of the sandwiches in the sprinkles until the exposed ice cream is coated. Freeze until ready to serve.

Yield: 8 to 10 sandwiches

Dessert

Per Serving (excluding unknown items): 3396 Calories; 153g Fat (40.3% calories from fat); 45g Protein; 467g Carbohydrate; 6g Dietary Fiber; 551mg Cholesterol; 3750mg Sodium. Exchanges: 1 1/2 Lean Meat; 30 Fat; 31 Other Carbohydrates.