

CHOC RIPPLE ICE CREAM SANDWICHES

Chocolatey, creamy and delicious. These easy ice cream cookie sandwiches are the perfect summertime treat.

EASY

15 MIN

& FREEZING

10-12 SERVES

Ingredients

- 1 packet Arnott's Choc Ripple biscuits
- Approx. 1 L Peters Vanilla Ice Cream
- Optional: sprinkles, mini choc chips or crushed Choc Ripple biscuits for the edges

Instructions

1. Leave the Ice Cream at room temperature for about 5–10 minutes, until soft enough to scoop but not melted.
2. Place a generous scoop of vanilla ice cream onto the flat side of one Choc Ripple biscuit. Top with another biscuit and gently press together until the ice cream reaches the edges.
3. Smooth around the sides with a spoon or small spatula. If using sprinkles, choc chips or biscuit crumbs, roll the exposed ice cream edges through them.
4. Place the sandwiches on a lined tray and freeze for at least 2 hours, or until completely firm.
5. Let them sit at room temperature for 2–3 minutes before eating so the biscuit and ice cream soften slightly.