

Cap'n Crunch® Chocolate Peanut Butter Crunch Ice Cream Sandwiches

Ingredients

- 1 ½ quarts ice cream of your choice
- 2 cups Cap'n Crunch's Peanut Butter Crunch®, plus more for cookies
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking soda
- 1/4 tsp ground cinnamon
- 1/4 tsp coarse kosher salt
- 1/2 cup unsalted butter, softened
- 2 tbsp peanut butter
- 2/3 cup light brown sugar
- 1/3 cup white granulated sugar
- 1 tsp vanilla extract
- 1 large egg

How to make it

1. Start by “making” the ice cream the day before you want to make and serve the cookies. Set the ice cream out on the counter to soften just enough to stir it. Depending on the temperature of your kitchen, this could take 10-20 minutes. You don't want the ice cream melted but you also don't want any solid chunks that could make mixing difficult.
2. While the ice cream softens, crush up the 2 cups of Peanut Butter Crunch and place in a large bowl.
3. Line a 9x13” baking pan with plastic wrap and set aside.
4. Once the ice cream is soft enough, add all of it to the large bowl with the cereal and mix



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
2 hrs	6 hrs	8 hrs	9

Made with



Cap'n Crunch's Peanut Butter Crunch®

together until all the cereal is evenly mixed into the ice cream. Carefully place the ice cream into the lined baking pan and carefully smooth it out, trying not to disturb the plastic wrap too much.

5. Place the pan in the freezer for at least 5 hours, preferably overnight.
6. Once the ice cream has hardened, make the cookies. Start by preheating your oven to 350°F and lining a couple of baking sheets with parchment paper.
7. In a medium sized bowl, sift together the flour, cocoa powder, baking soda, cinnamon, and salt. Set aside.
8. Use a stand mixer fitted with the paddle attachment or a handheld electric mixer to beat together the butter, peanut butter, sugars, and vanilla until the mixture is light and fluffy.
9. Add the egg and beat until combined then add the dry ingredients a little at a time, mixing after each addition, to make sure you don't make a flour tornado in your kitchen.
10. Once all the dry ingredients have been added, scrape down the sides of the bowl with a rubber spatula to make sure everything is mixed in then use the mixer to give it one final mix.
11. Scoop the cookies out onto the prepared baking sheets using a medium sized cookie scoop, placing the dough about 2" apart. On a large baking sheet you should get about 6 balls of dough so if you only have 2 baking sheets you'll have some dough hanging out in the bowl, that's fine, just make sure the baking sheet is cool before adding another round of dough to it.
12. For the peanut butter crunch topped cookies, just place 15-20 pieces of cereal all over the top of the ball of dough in a single layer, gently pressing it into the dough to help it stick.
13. We're only doing the top cookie with this cereal topping so only prepare 9 of the dough balls with the cereal.
14. Bake the cookies one baking sheet at a time for 10 minutes, until the cereal is just barely starting to toast and the cookies have spread out.

15. Let the cookies cool on the baking sheet for 5 minutes then use a spatula to transfer them to a cooling rack to cool completely. Repeat baking until all the cookies are baked up.
16. Once the cookies are cool and you're ready to assemble, find a round cookie cutter that's the same size as the bottom of the cookie, mine was a 2" round cookie cutter, and stamp out rounds of ice cream from the baking pan lined with plastic wrap. If you're having trouble cutting the ice cream, run the cutter under hot water and dry it off in between cutting out rounds, the warm metal will help cut through the ice cream better.
17. Place 1 round of ice cream on the bottom of a non cereal topped cookie and place the bottom of a cereal topped cookie on top of that to assemble the sandwich.
18. Serve immediately or place in the freezer until ready to serve.*the ice cream you're "making" for this will probably yield more than you need for the 9 ice cream sandwiches, but that's just thinking ahead! Wrap any leftover peanut butter crunch ice cream up with two layers of plastic wrap and use to make a sandwich with any cookies you make for the next month.