



Chocolate-Toffee Ice Cream Squares



Relish this frozen dessert made with chocolate ice cream, toffee bits, hot fudge and whipping cream – all the best delights you could pack into a treat.

Prep Time: **20 Min**

Total Time: **2 Hr 50 Min**

Makes: **15 servings**

User Rating (197)



INGREDIENTS:

- 1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
- 3/4 cup chocolate-coated toffee bits
- 1 1/2 cups whipping cream
- 3 tablespoons powdered sugar
- 1 quart (4 cups) chocolate ice cream, slightly softened
- 1 jar (11.75 oz) hot fudge topping (1 1/4 cups), room temperature

DIRECTIONS:

Heat oven to 350°F. Cut cookie dough into 1/2-inch slices. In bottom of ungreased 13x9-inch pan, arrange slices. With floured fingers, press dough evenly in pan to form crust. Sprinkle 1/2 cup of the toffee bits over dough.

Bake 15 to 19 minutes or until light golden brown. Cool completely, about 45 minutes.

In small bowl, beat whipping cream and powdered sugar until soft peaks form. Set aside.

Spoon ice cream over crust; spread evenly. Spoon ice cream topping by teaspoonfuls onto ice cream; carefully spread evenly. Carefully spread whipped cream over topping. Sprinkle with remaining 1/4 cup toffee bits. Freeze 1 1/2 hours or until firm. Cut into squares. Store in freezer.

High Altitude (3500-6500 ft):

No change.
