

## Fudgy Ice Cream Sandwiches



Cookies made from refrigerated dough team up with vanilla ice cream and fudge sauce for awesome homemade ice cream sandwiches.

Prep Time  
**15**  
Minutes

Total Time  
**2:00**  
Hrs: Mins

Makes  
**12**  
sandwiches

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- 1/2 cup hot fudge topping
- 1 pint (2 cups) vanilla ice cream, softened

1. Heat oven to 350°F. Line two 8-inch square pans with foil. In each pan, place half of cookie dough; press evenly in bottoms. Bake 14 to 17 minutes or until golden brown. Cool in pans completely, about 20 minutes. Press edges flat.
2. Remove cookies from pans by lifting foil. Invert cookies onto work surface; remove foil. Spread each cookie with fudge topping. (If topping is too firm to spread evenly, warm slightly to soften as directed on label.)
3. Return foil to 1 pan; place 1 cookie in pan, fudge side up. Spread ice cream evenly over fudge topping. Top with remaining cookie, fudge side down. Place pan in freezer for at least 1 hour or until firm.
4. Remove cookie sandwich from pan by lifting foil; remove foil. Cut into 12 sandwiches. Wrap each in foil. Store in freezer. Let stand at room temperature 5 minutes before unwrapping.

Makes 12 sandwiches

### Nutrition Information:

**1 Serving (1 Sandwich)** Calories 260 (Calories from Fat 90), Total Fat 10g (Saturated Fat 4g, Trans Fat 1 1/2g), Cholesterol 15mg; Sodium 180mg; Total Carbohydrate 38g (Dietary Fiber 0g, Sugars 25g), Protein 3g; **Percent Daily Value\***: Vitamin A 2 %; Vitamin C 0 %; Calcium 4 %; Iron 4 %; **Exchanges**: 1 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 2 Fat; **Carbohydrate Choices**: 2 1/2; \*Percent Daily Values are based on a 2,000 calorie diet.

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