



RECIPE

BIRTHDAY CAKE COOKIE DOUGH ICE CREAM SANDWICHES

SERVES FOUR



INGREDIENTS

42 ounces of your favorite store brand or homemade vegan, gluten-free chocolate chip cookie dough, divided in half

2 pints of NadaMoo! Birthday Cake Cookie Dough ice cream, softened*

Sprinkles

DIRECTIONS

1. Place a sheet of parchment paper in a 9x9 inch baking dish.
2. Spread half of the cookie dough evenly across the bottom of the baking dish.
3. On another sheet of parchment paper cut to fit the 9x9 baking dish, spread the remainder of the cookie dough.
4. Layer the softened ice cream evenly across the top of the first layer of cookie dough in the baking dish and top with sprinkles.
5. Transfer top layer of cookie dough from parchment paper to the top of the ice cream and top with more sprinkles.
6. Place in freezer for at least 2 hours before cutting into 8 bars. Serve immediately. *To soften, leave out of the freezer for 15-20 minutes.

NOTES