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DULCE DE LECHE DESSERT SANDWICHES

MAKES 6 SERVINGS



1 pint (2 cups) Dulce de Leche ice cream

¼ cup pecans

12 chocolate cookies

1. Preheat oven to 350°F.
2. Remove ice cream from freezer; let stand at room temperature 10 minutes or until slightly softened.
3. Place pecans in single layer in a shallow baking pan. Bake 8 minutes or until golden and fragrant; set aside to cool. Finely chop pecans; reserve.
4. Spread ⅓ cup ice cream onto flat sides of half the cookies. Place remaining cookies, flat sides down, on ice cream; press cookies together lightly. Use a spatula to smooth or remove excess ice cream, if necessary. Wrap each sandwich individually in plastic wrap; freeze 30 minutes or until firm.
5. Coat ice cream edges with pecans; rewrap in plastic. Freeze an additional 30 minutes.

Note: Ice cream sandwiches should be eaten within three days. After three days, cookies will absorb moisture and become soggy.

