

## Giada's Frozen Banana Ice Cream Sandwiches

### Ingredients

1 pound chocolate chip cookie dough (recommended: Nestle Toll House)  
1 1/2 c. semisweet chocolate chips  
1 tsp. peanut or vegetable oil  
2 (1 1/2 oz.) chocolate-toffee candy bars, chopped into 1/4-inch pieces (recommended: Skor)  
2 medium bananas, peeled and sliced into 1/4-inch rounds  
1 pint vanilla or banana ice cream, softened



### Directions

Place an oven rack in the center of the oven. Preheat the oven to 325 degrees F.

Form the cookie dough into 12 equal-sized balls and place on an ungreased baking sheet. Bake for 16 to 18 minutes until lightly browned around the edges. Cool for 10 minutes. Transfer the cookies to a wire rack to cool completely, about 20 minutes.

In a small bowl, toss together the chocolate chips and oil. Place the bowl over a pan of simmering water and stir until the chocolate has melted and the mixture is smooth, about 3 to 5 minutes.

Spread the melted chocolate on top of 6 of the cooled cookies. Place on a parchment or waxed paper-lined baking sheet. Sprinkle the chocolate-toffee candy pieces on top of the melted chocolate. Place the remaining cookies, flat-side-up, on the same baking sheet. Arrange the banana slices in a single layer on the flat side of the remaining cookies. Freeze all the cookies for 45 to 60 minutes until the chocolate has set and the banana slices are frozen.

Using an ice cream scoop, scoop about 1/3 cup softened ice cream on top of the frozen bananas. Place a chocolate covered cookie on top and gently press to form a sandwich. Repeat with the remaining ice cream and cookies. Freeze for 3 to 4 hours until firm.

## Paula Deen's Peanut Butter & Jelly Ice Cream Sandwiches

### Ingredients

For the Magical Peanut Butter Cookies:

1 c. peanut butter, creamy or crunchy	1 egg
1 1/2 c. sugar	1 tsp. vanilla extract

Strawberry Ice-Cream:

1 c. whole milk	3/4 c. sugar
1 c. whipping cream	1 tsp. vanilla extract
2 c. half-and-half	2 c. diced strawberries

For assembly:

6 tbsp. strawberry preserves  
Peanut butter chips or chopped peanuts, optional



### Directions

For the Magical Peanut Butter Cookies:

Preheat the oven to 350 degrees F. Grease a large baking sheet. In a mixing bowl, combine the peanut butter, 1 cup sugar, the egg, and vanilla, and stir well with a spoon. Roll the dough into balls the size of walnuts. Place the balls on the prepared baking sheet. With a fork, dipped in sugar to prevent sticking, press a crisscross design on each cookie. Bake for 12 minutes, remove from the oven, and sprinkle the cookies with some of the remaining sugar. Cool slightly before removing from pan.

Strawberry Ice-Cream:

In a small bowl, whisk together the first 5 ingredients. Puree the strawberries in a food processor and add to cream mixture. Pour the mixture into an ice cream maker. After freezing in the ice cream maker, transfer to a container and place in the freezer, to freeze solid, for 6 hours before serving.

For assembly:

Spread the strawberry preserves on a peanut butter cookie. Top with a small scoop of strawberry ice cream and cover with another cookie. Roll sides in peanut butter chips or peanuts, if desired.