



Peanut Butter Cookie Ice Cream Sandwiches



Vegetarian

READY IN

ready

45 min.

SERVINGS

servings

10

CALORIES

calories

857 kcal

DESSERT

Ingredients

- ☐ 1.5 cups brown sugar
- ☐ 2.5 cups flour all-purpose
- ☐ 2 cups rolled oats
- ☐ 0.8 cup smooth peanut butter
- ☐ 1.5 cups butter unsalted at room temperature 3 sticks
- ☐ 1 teaspoon vanilla extract
- ☐ 2 pints whipped cream

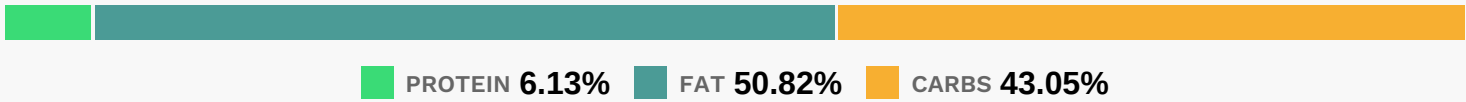
Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ In a large saucepan, over medium heat, melt 1/2 cup of the butter.
- ☐ Add the oats and cook until golden, about 5 minutes.
- ☐ Spread on a baking sheet to cool. Using an electric mixer on high, beat the remaining butter and the sugar until light and fluffy. Reduce speed to medium and add the peanut butter and vanilla extract. Reduce to low and slowly add the flour. Stir in the oats. Cover and refrigerate for 30 minutes.
- ☐ Heat oven to 375 F. Form 16 to 20 large cookies, using about 1/4 cup of dough for each.
- ☐ Place on parchment- or foil-lined baking sheets, 2 inches apart. Flatten slightly using the tines of a fork.
- ☐ Bake until golden but not quite set, about 20 minutes.
- ☐ Let cool on the sheets for 10 minutes.
- ☐ Transfer to a rack to finish cooling. Sandwich about 1/3 cup of the ice cream between 2 cookies.
- ☐ Serve immediately, or wrap in plastic and freeze.

Nutrition Facts



Properties

Glycemic Index:19, Glycemic Load:34.68, Inflammation Score:-8, Nutrition Score:17.16608697176%

Nutrients (% of daily need)

Calories: 857.31kcal (42.87%), Fat: 49.28g (75.81%), Saturated Fat: 26.1g (163.12%), Carbohydrates: 93.92g (31.31%), Net Carbohydrates: 89.85g (32.67%), Sugar: 54.42g (60.47%), Cholesterol: 114.85mg (38.28%), Sodium: 173.34mg

(7.54%), Alcohol: 0.14g (100%), Alcohol %: 0.08% (100%), Protein: 13.36g (26.73%), Manganese: 1.12mg (55.82%), Phosphorus: 274.72mg (27.47%), Vitamin B2: 0.46mg (26.8%), Selenium: 18.51µg (26.45%), Vitamin B1: 0.39mg (25.81%), Vitamin A: 1249.32IU (24.99%), Vitamin B3: 4.76mg (23.81%), Folate: 85.1µg (21.28%), Magnesium: 78.9mg (19.73%), Vitamin E: 2.92mg (19.49%), Calcium: 179.34mg (17.93%), Fiber: 4.07g (16.29%), Iron: 2.8mg (15.56%), Zinc: 1.99mg (13.3%), Potassium: 442.25mg (12.64%), Copper: 0.23mg (11.63%), Vitamin B5: 1.15mg (11.55%), Vitamin B6: 0.18mg (8.8%), Vitamin B12: 0.43µg (7.12%), Vitamin D: 0.7µg (4.67%), Vitamin K: 3.14µg (2.99%)