

SOME

KITCHEN STORIES

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Snickers Peanut Butter Brownie Ice Cream Cake

source: lifeloveandsugar.com | makes 1, 8" cake

Necessary Equipment and notes: *Two 8-inch springform pans or two 8-inch pans lined with parchment paper for easy lifting. Since we're not sure the likelihood of someone owning TWO 8-inch springform pans, here's what we think works best: use one 8-inch springform pan (greased and parchment paper on bottom and sides) and one regular 8-inch pan (greased and lined parchment paper hanging over sides for easy lifting) and pour half brownie batter in each and bake as directed below. But use the springform for cake assembly.*

INGREDIENTS

- 1 box brownie mix, plus ingredients required on box
- 1/4 cup milk
- 8 oz cream cheese, softened
- 1/2 cup sugar
- 1 1/2 cups peanut butter
- 8 oz Cool Whip, thawed (OR 1 recipe of homemade whipped cream)
- 1 20 oz bottle chocolate sundae syrup (Here's the one I used)
- 1 20 oz bottle caramel sundae syrup
- 1 11.5 oz bag mini snickers, chopped, divided into three groups

DIRECTIONS

Make brownies first:

1. Make brownies according to instructions on box mix and pour into two greased, 8-inch springform pans (lined with parchment paper for easy removal)
2. Bake at temperature on box but reduce baking time to about 20 minutes.
3. When brownies are done, allow to completely cool.

Make ice cream:

4. In the bowl of a stand mixer, or bowl with hand mixer, combine milk, cream cheese, sugar and peanut butter. Mix until completely combined.
5. Fold in whipped cream.

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Assembly:

6. Take one of the 8-inch pans with your cooled brownie at the bottom. Line the sides with parchment paper as well.
7. Spread 1/2 cup of caramel sauce and 1/2 cup of chocolate sauce over the brownie. Top with first group of chopped Snickers.
8. Top with half of the peanut butter ice cream.
9. Add second brownie to the pan, on top of the ice cream.
10. Again cover with 1/2 cup of caramel sauce and 1/2 cup of chocolate sauce. Top with second group of chopped Snickers.
11. Top with remaining peanut butter ice cream.
12. Put cake in freezer until completely frozen.
13. When frozen, remove from springform pan and remove parchment paper from sides.
14. Top with additional caramel sauce and chocolate sauce, allowing it to drizzle down the sides.
15. Cover with remaining chopped Snickers and a little more caramel and chocolate sauce.