

# Caramel Cookie Crunch Ice Cream With Cookie Brittle

Don't mistake this for plain, boring vanilla ice cream. The vanilla caramel flavor blends deliciously with the brittle. This dessert gets rave reviews whenever I serve it!

## Ingredients

1 container 56-oz. **Abe's** vanilla caramel ice cream  
2 sticks margarine  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup brown sugar  
Pinch of salt  
 $1\frac{3}{4}$  cups flour  
 $\frac{1}{2}$  cup ground coconut  
4 oz. chocolate, finely chopped  
 $\frac{1}{2}$  cup chocolate chips  
Coconut for garnish

## Directions

Preheat oven to 350° F. Combine the margarine with the sugar and brown sugar, and beat well. Add salt, flour, and coconut and mix to combine. Beat in the chopped chocolate.

**Spread** the dough out flat on a 12" x 18" cookie sheet. Bake at 350° F for 18 minutes. Remove from oven and sprinkle chocolate chips on half the cookie sheet. Bake for another 2 minutes. Remove from oven and spread the melted chips over half the cookie, and sprinkle with coconut. Allow to cool for a minute.

Cut the coconut-and-chocolate-covered half into chunks and set aside.

**Crush** the remaining cookie brittle. Let ice cream soften and mix in the crushed brittle. Refreeze.

To serve, scoop out ice cream and garnish with the reserved chunks of brittle.

