

Waffle Ice Cream Sandwiches



FROM THE KITCHEN OF
DEBBIE MACOMBER

Happy National Ice Cream Day! One way we love to enjoy ice cream is when it's sandwiched between two waffles, then dipped or drizzled in chocolate. Doesn't that sound amazing?

Makes 10

Ingredients

10 waffles

2 ½ cups ice cream, softened

1 cup semi-sweet chocolate chips

2 tablespoons coconut oil

Various toppings, such as chopped nuts, toasted coconut, mini chocolate chips, colored sprinkles, etc.

Directions

Line a baking sheet or plate with parchment paper. Lay waffles in a single layer on the baking sheet and freeze for 5 minutes.

Remove ice cream from freezer for 5 minutes to soften slightly. Spread ½ cup ice cream on 5 of the waffles, then top each with another waffle. Press lightly to push the ice cream down and out towards the edges. Place back on baking sheet and freeze for 2 hours, or until ice cream is hard.

Put chocolate chips and coconut oil in a microwave-safe bowl, and microwave on high for 1 minute. Stir, then continue to microwave in 30 second increments, stirring in between, until chocolate is melted and smooth. Set aside.

Remove sandwiches from the freezer, and slice in half with a sharp knife. Dip each sandwich halfway into the chocolate and let the excess drip off. Immediately sprinkle with desired toppings, and place back onto the baking sheet. Repeat with remaining sandwiches. Place back in the freezer for 30 minutes to harden.