



## **Grilled Strawberry Ice Cream Sandwiches**

Cooking vegetable oil spray as needed  
4 cups Chocolate or Cocoa Rice Krispies cereal  
1/2 cup light corn syrup  
1/2 cup smooth or chunky almond butter  
2 cups prepared grilled Strawberry Ice Cream (see attached recipe)  
Dark chocolate, melted, optional

**Prepare Crunch Crust:** Line 13x9-inch freezer pan with aluminum foil; grease pan with spray oil to coat; set aside.

Place cereal in large bowl.

In 2 cup microwave safe measuring cup, stir light corn syrup and almond butter. Cook in microwave oven on high power for about 1 minute or until hot. Stir mixture; pour over cereal; gently toss almond butter mixture with cereal until well coated. Spoon into prepared 13x9-inch pan; press cereal evenly with greased hands to cover the bottom of pan. Place in freezer about 30 minutes or until firm.

Cut cereal mixture in half crosswise. Spread one half with softened ice cream. Top with second half of crunch mixture to make one very large sandwich. Freeze until firm about 2 hours.

Cut large sandwich into 12 portions. Wrap individually in foil paper or freezer wrap; store in freezer until needed.

Yield: about 12 ice cream sandwiches

**Optional:** Melt some dark chocolate and frost top of each or coat top part of each bar. Freeze until firm.

**Inspired by:** <http://www.food.com/recipe/rice-krispies-ice-cream-sandwiches-230524>

**About the Recipe:** This dessert couldn't get any easier. Cocoa Rice Krispies cereal mixes with almond butter and corn syrup forming a crunchy crust that is filled with grilled strawberry or your favorite ice cream. Form into sandwich bars and keep chilled in the freezer until serving. You can even coat part of the bars with dark chocolate for a chocolate strawberry surprise. These are soooooo delicious and refreshing.

### **To Prepare Grilled Strawberry Ice Cream:**

#### **Grilled Strawberries:**

10 to 12 ounces whole fresh strawberries, hulled

1 Tablespoon wild blueberry jam

1 Tablespoon zinfandel or red wine

#### **Ice Cream:**

1 pint heavy cream

1 Tablespoon vanilla

1 (14 oz.) can sweetened condensed milk, chilled

#### **Prepare Grilled Strawberry Ice Cream:**

In grill proof 10 inch pan, place hulled fresh strawberries in low heat grill, let berries mellow slowly in warm smoky grill until very soft; turn occasionally. Berries will be enhanced by the light smoky heat. The time will vary depending on the grill heat. Our berries were ready in about 45 to 60 minutes.

Remove from heat; mash strawberries; stir in blueberry jam and red wine. Place in small food processor; process until thickened.

Yield: about 1 cup Set aside.

**Prepare Easy Ice Cream:** Beat heavy cream in large mixing bowl until starts to thicken; add vanilla; whip until soft peaks form. White beating, slowly pour in chilled sweetened condensed milk; whip to form high peaks.

Place half of whipped cream mixture into large freezer container; drop spoonfuls of strawberries spread over the top; spoon and spread remaining whipped cream mixture over; drop spoonfuls of remaining strawberry spread over the top. With a spoon or knife; swirl through layers, creating a swirling strawberry vanilla cream. Spread the top evenly; cover; place in freezer overnight or until able to scoop.

Yield: about 10 servings