



## **Double Snickerdoodle Caramel Ice Cream**

*Nothing's better than cookies in ice cream!*

2 cups heavy cream, chilled  
1 teaspoon vanilla  
1 teaspoon ground cinnamon  
1 (13 oz.) can Dulce de Leche, chilled (see Cook's Note)  
1 cup coarse crushed snickerdoodle cookies  
Topping: 1/4 cup salted chopped peanuts or as desired  
Serve in: sugar cones and with Snickerdoodle cookies

In a mixing bowl, whip chilled heavy cream until begins to thicken; add vanilla extract and cinnamon; whip until soft peaks form; slowly spoon in Dulce de Leche; whip to form high peaks. Fold in crushed cookies; spread evenly into 6 cup freezer container. Smooth top; place lid on container; place in freezer overnight or until frozen.

**To Serve:** Let ice cream soften slightly to dipping texture. Serve scoops in cones or a dish; garnish with salted chopped peanuts and add a few Snickerdoodle cookies on the side. Serves: about 6 to 8

**Cook's Note:** Easy does it! This ice cream is made using your regular mixer and the freezer. For the caramel flavor, use Dulce de Leche, a sweetened caramel-like condensed milk that can be found in most supermarkets. Do not use evaporated milk in place of condensed milk for this recipe. The serving size will depend on the cone size used. You can also use your favorite sugar cookies for this recipe.

**About the Recipe:** If you don't have an ice cream maker, this recipe is for you! It's easy to mix up and store in your freezer. Double the sweet taste by adding bits of Snickerdoodle cookies or sub in your favorite crushed cookies. Don't forget to add some salty peanuts for that pure Snickerdoodle flavor.