

ICE CREAM COOKIE SANDWICH

2 pts. chocolate chip ice cream, softened  
1 pkg. Duncan Hines dark Dutch fudge cake mix  
1/2 cup butter

Line the bottom of one 9-inch round cake pan with aluminum foil. Spread ice cream in an even layer in pan. Return to freezer until firm. Run knife around edge of pan to loosen ice cream. Remove from pan. Wrap in foil and return to the freezer.

Preheat oven to 350 deg. Line bottom of two 9-inch round cake pans with aluminum foil. Place half the cake mix in large bowl. Add butter. Mix until crumbs form. Place half the cake mix in each pan. Press lightly. Bake for 15 minutes or until browned around the edges; do not overbake. Cool 10 minutes. Remove from pans. Remove foil from cookie layers. Cool completely.

To assemble, place one cookie layer on a serving plate. Unwrap ice cream and place on cookie layer. Place second cookie layer on top. Wrap in foil and freeze 2 hours. To keep longer, store in airtight container. Makes 10 to 12 servings.