# Cookie Dough Ice Cream Brownies

## Description

Chewy Chocolate Brownies. Slathered in a thick layer of Cookie Dough and then drowned in chocolate ganache. Rich enough for you?



## Summary

**Yield:** 12
**Prep Time:** 20 minutes
**Category:** Desserts
**Cuisine:** American
**Tags:** ice cream brownie easy

## Ingredients

- 1/2  recipe of brownies or make 2 batches
- 1 qt cookie dough ice cream melted
- 2 cup heavy cream
- 12 oz semi sweet chocolate chips

## Instructions

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1. Coat an 8×8 pan with two sheets of heavy duty foil that have an overlap of 2 to 4 inches on all four sides.

2. Make half the recipe for "Brownies" (or inversely, double the ice cream and ganache for a larger recipe). Bake and cool.

3. Meanwhile, bring the cream to a simmer. Remove the cream from the heat and add the chocolate pieces. Let sit for 5 minutes.

4. Whisk the chocolate until smooth and shiny. Set aside.

5. Empty the softened ice cream to the top of the brownies. Try to spread it around with an offset spatula the best you can.

6. Place the Brownies and the ice cream in the freezer for 20 minutes.

7. Spread the ganache over the top of the ice cream and immediately place back in the freezer for 1 hour.

8. Pull the brownies out by the tin foil overlaps and transfer to a cutting board.

9. Trim the edges and slice the brownies into rectangles. Serve and enjoy!

10. I stored the extras in Tupperware in the freezer for a cold, chewy chocolate treat.