



truwhip

## *Peanut Butter Rice Krispie Ice Cream Sandwiches*

Serves: 6-8 | Ready: 30 Minutes (Freeze time 4 hours)



## *Directions*

- To make the bottom layer, mix a 3/4 cup plus 2 tablespoons of peanut butter plus 2 tablespoons of sugar free maple syrup together in a large bowl. Add 4 cups of Rice Krispies and combine well.
- In a 9 by 13 inch pan press the mixture into the bottom and place in the freezer until it's firm for about 15 to 30 minutes.
- In a large bowl, add the nondairy ice cream, Truwhip Skinny Whipped Topping and nondairy chocolate chips, mix well.
- Remove the pan from the freezer and spread the softened nondairy ice cream mixture until smooth. Place the pan back in the freezer until ice cream is firm for 30 minutes.
- While the ice cream is freezing, make the top layer. Mix the remaining 3/4 cup plus 2 tablespoons of peanut butter plus 2 tablespoons of sugar free maple syrup. Add in the Rice Krispies and combine well.
- Remove the pan from the freezer, then add the Rice Krispies over the ice cream layer and pat them down to form an even layer. Place the pan back in the freezer until firm for about 3 hours or overnight.
- To serve slice the sandwich's into large squares and serve. Enjoy!

## *Ingredients*

### **Sandwich Ingredients:**

8 cups of brown Rice Krispies

1 3/4 cup of creamy peanut butter

1 1/2 quarts of nondairy vanilla ice cream, softened

1/4 cup of sugar free maple syrup or maple syrup of choice

1 cup of nondairy dark chocolate chips

7 oz. of Truwhip Skinny Whipped Topping