

Peppermint Kiss Ice Cream Sundae

Serves: 1.5 qt Print

Ingredients:

For the Peppermint Crunch Ice Cream:

- 1 container (1.5 qt) vanilla ice cream
- 1 sleeve (12 cookies) Oreo cookies, crushed
- 1 bag (10 oz) Candy Cane Hershey Kisses, wrappers removed
- ½ cup heavy cream

For the Hershey Kiss Ganache:

- 30 milk chocolate Hershey Kisses, wrappers removed
- ¼ cup heavy cream

For the Sundae:

- mini candy canes, whole and crushed, for garnish
- mini marshmallows, for garnish

Directions:

1. Make the Peppermint Crunch Ice Cream: Let vanilla ice cream soften for 1 hour at room temperature. Meanwhile, add candy cane kisses and ½ cup heavy cream to a microwave safe bowl. Microwave for 1 min, whisk, and microwave for 30 seconds more. Whisk well to combine. Set aside to cool. When the ice cream has softened, take a quarter of the icecream, and spread it in a freezer safe container. Top with a quarter of the candy cane ganache and a quarter of the crushed cookies. Swirl gently with a knife. Repeat with remaining ingredients, layering ice cream, ganache, and cookies a quarter at a time. Cover and store in the freezer for a minimum of 4 hours.
2. Make the Hershey Kiss Ganache: Add Hershey kisses and ¼ cup heavy cream to a microwave safe bowl. Microwave for 1 min. Whisk until smooth.
3. Assemble the sundaes: Scoop ice cream in to a bowl. Top with Hershey kiss ganache, candy canes, and mini marshmallows, if desired. Store leftover ice cream in the freezer. Store leftover ganache in the fridge.

Recipe notes:

*I scooped my softened ice cream in to a bowl and layered the ice cream back in the original container. It worked really well when it came to storing it in the freezer!

*You can reheat leftover ganache in the microwave in 20 second intervals until smooth again.

*The ice cream is great on it own, in a milk shake, or with some hot chocolate poured over top!