

Ice Cream Dessert

From [Ashley's Cooking Adventures](#)

Ingredients

1 package of Oreo cookies

1/2 gallon of vanilla ice cream - you can go crazy here and substitute whatever ice cream you want!

1 cup powdered sugar

2 tablespoons butter

2/3 cup evaporated milk

3 ounces semisweet chocolate

Directions

Crunch 25 - 30 Oreos and place in the bottom of a 9X13 pan. Soften ice cream by keeping on the counter for about 20 minutes and then spread evenly over the Oreo crust. Cover and place in the freezer until hard - about 1 hour. Make the chocolate sauce by combining the powdered sugar, butter, evaporated milk, and chocolate in a saucepan over medium-low heat. Whisk until thick. Cool the sauce for about 5 minutes, then pour over the ice cream. Add sprinkles if desired. Cover and freeze again until serving time.