

Buster Bar Ice Cream Cake

Ingredients

- 12-15 whole chocolate wafer cookies
- 1 gallon (2 litres) vanilla ice cream
- 14 ounce (428 ml) fudge sauce
- 2 cups red skin or regular peanuts
- 7.5 ounce (205 grams) Magic Shell chocolate coating

Instructions

1. Set the ice cream out to soften. Line the bottom of a 9X13 inch baking dish, with cookies. Break several cookies in half in order to cover the entire bottom in a single layer.
2. Scoop half the ice cream on top of the cookies. Use an offset spatula to spread the ice cream into a flat layer.
3. Pour the fudge over the ice cream layer. Spread it out in a thin layer over the ice cream. Then sprinkle half the peanuts over the surface of the fudge.
4. Scoop the remaining ice cream over the fudge and peanuts. Press gently into a smooth layer, sealing in the fudge.
5. Sprinkle the remaining peanuts over the ice cream in an even layer. Then drizzle the Magic Shell over the peanuts to secure them into place. Place the pan in the freezer for at least 3 hours before cutting.