



Grain-Free Brownie Ice Cream Sandwiches

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free option

Ingredients

- 1 package Otto's Naturals Grain-Free Brownie Mix ([Classic](#) or [Paleo](#))
- 2 eggs
- 1 teaspoon vanilla extract
- ¼ cup neutral oil
- 1 ½ pints vanilla ice cream (or your favorite ice cream!)
- ¼ cup chocolate chips

Instructions

1. Preheat the oven to 350°F. Line two 8x8-inch baking pans with parchment paper.
2. Prepare the brownie mix as directed with the eggs, vanilla, and oil. Divide the batter between the two baking pans. Spread the batter evenly into each pan.
3. Bake for 18-20 minutes. For fudgier brownies, bake them for 15-18 minutes.
4. Allow the brownies to cool completely.
5. Let the ice cream thaw at room temperature for about 5 minutes.
6. Scoop the ice cream into one of the brownie pans. Spread it out evenly over the brownie. Remove the other brownie from the second baking pan and place it on top of the ice cream. Gently press down to secure the top brownie to the ice cream.
7. Place the whole pan back in the freezer for at least 4 hours.
8. Use a sharp knife to cut 8 brownie ice cream sandwiches. Place each sandwich on a baking sheet and place them back in the freezer.
9. Melt the chocolate chips in a small saucepan over low heat. Stir until the chocolate chips are melted and creamy.
10. Scoop the melted chocolate into a plastic bag. Snip a small portion of one of the bag's corners off.
11. Remove the brownie ice cream sandwiches from the freezer. Pipe the chocolate into a drizzle over the ice cream sandwiches.
12. Return the sandwiches back to the freezer until the chocolate is completely hardened.
13. Keep the brownie ice cream sandwiches stored in an airtight container in the freezer until ready to serve.