



# These Two Baskin-Robbins Cookie-Themed Ice Cream Recipes are Just What You Need This National Cookie Day

Today is National Cookie Day, and here at Baskin-Robbins we are celebrating with two special recipes created by our own Chef Nikki for all you cookie lovers out there.

In this recipe, Chef Nikki from the Baskin-Robbins culinary team has brought together ice cream and cookies into two delicious treats you can make at home. Introducing Mini OREO® Ice Cream Pies and Ice Cream Trifle with CHIPS AHOY!® Cookies and Brown Sugar Whipped Cream! Be sure to check out the below recipes for details.



## Mini OREO® Ice Cream Pies

Yield: 12 mini pies

### *Ingredients:*

- 1 quart Baskin-Robbins OREO® Cookies n' Cream ice cream
- 1 package (14.3 oz.) OREO® cookies
- 8 tbsp. unsalted butter
- 1 package (8 oz.) Mini OREO® cookies
- 1 pint heavy whipping cream\*
- 2 tbsp. granulated sugar

\*Variation: Substitute 1.5 cups whipped product for heavy whipping cream

### *Directions:*

1. Using a food processor, blend one package of OREO® cookies until crumbs resemble the texture of sand. (Optional: place package of OREO® cookies into a gallon-sized zipper bag and seal shut. Using a rolling pin, crush cookies until crumbs are the texture of sand).
2. Melt 8 tablespoons (1 stick) of butter in a medium bowl. Pour melted butter into food processor and pulse until combined (alternatively, combine butter and cookie crumbs in medium bowl and mix until incorporated).
3. Spray a 12-cup muffin pan with non-stick cooking spray. Place 4.5 tablespoons (1.5oz) of cookie crumb mixture into each cup, pressing the crust into the bottom and sides using your fingers.

4. Place the muffin pan in the freezer for 30 minutes, or until OREO® cookie cups are frozen solid.
5. Soften quart of Baskin-Robbins OREO® Cookies n' Cream ice cream at room temperature for 10 minutes.
6. Place 2 tablespoons of softened ice cream in each OREO® cookie crust and press down using your fingers or the back of a spoon.
7. Gently press one Mini OREO® cookie into the softened ice cream, then cover the Mini OREO® cookie with an additional tablespoon of ice cream and smooth using your fingers or a spoon to create a flat top.
8. Return muffin pan to freezer for 1 hour, or until ice cream is solid throughout.
9. Whip heavy whipping cream by hand or with a stand mixer with whisk attachment until whipping cream reaches a stiff peak. Add 2 tablespoons of sugar and whisk to incorporate.
10. Gently remove mini pies from muffin pan using a paring or butter knife. Top each pie with whipped cream and garnish with an additional Mini OREO® cookie. Let pies temper at room temperature for 10 minutes before serving.



### **Ice Cream Trifle: CHIPS AHOY!® Cookies with Brown Sugar Whipped Cream**

Yield: 5-6 wide mouth half-pint Mason jars

#### *Ingredients:*

- 1 quart Baskin-Robbins Chocolate Chip Cookie Dough ice cream
- 1 package (13 oz.) CHIPS AHOY!® cookies
- 1 bottle (17.5 oz.) chocolate sauce topping
- 6 tbsp. sweetened condensed milk
- 1 pint heavy whipping cream\*
- 2 tbsp. brown sugar
- Mini chocolate chips (for garnish)

\*Variation: Substitute 1.5 cups whipped product for heavy whipping cream.

#### *Directions:*

1. Allow quart of Baskin-Robbins Chocolate Chip Cookie Dough ice cream to soften at room temperature, about 20 minutes.
2. Whip heavy whipping cream by hand or with a stand mixer with whisk attachment until whipping cream reaches a stiff peak. Add sweetened condensed milk and brown sugar to whipped cream, whisking to incorporate.
3. Scoop one full, rounded scoop of ice cream into the bottom of each jar and spread evenly with a small spatula or spoon.

4. Add 4 tablespoons of sweetened whip cream to each jar, spreading evenly.
5. Add 3 tablespoons of chocolate sauce to each jar.
6. Crumble CHIPS AHOY!® cookies into bite-sized pieces and layer ¼ inch thick in jars.
7. Finish all jars with an additional full, rounded scoop of softened ice cream, spreading evenly.
8. Place jars in freezer until ready to serve.
9. Remove from freezer 10 minutes before serving and top with sweetened whipped cream, chocolate sauce, a CHIPS AHOY!® cookie and mini chocolate chips.

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