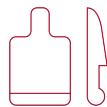




Caramel Ice Cream Sandwiches with Peanut Popcorn Biscuits



DIFFICULTY: MEDIUM



PREPARATION TIME: 3 HOURS



COOKING TIME: 2 HOURS 15 MINS

Ingredients

Peanut Popcorn Biscuits

125g butter, softened
 ½ cup crunchy peanut butter
 ½ cup caster sugar
 ½ cup brown sugar
 1 egg, lightly beaten
 1 cup plain flour
 ¾ tsp bi carb soda
 1 cup lightly crushed popcorn

Caramel Filling

1 x 395g can sweetened condensed milk
 Caramel Ice Cream
 600ml cream
 Caramel Filling
 2 tsps vanilla extract
 12 Peanut Popcorn Biscuits
 1 cup lightly crushed popcorn

The caramel filling can be made in advance. Seal the jar and store in the refrigerator when cooled. Return the caramel to room temperature before making the ice cream.

Method

Peanut Popcorn Biscuits

Preheat oven on CircoTherm to 160°C. Line 3 trays with baking paper. Cream the butter, peanut butter and sugars with an electric mixer until pale and creamy. Add the egg and beat well. Sift the flour and bicarb soda and fold into the creamed mixture with the popcorn. Roll the mixture into balls approximately 4cm in diameter and place onto trays. Cook on shelf positions 1, 3 and 4 for 13 to 15 minutes or until golden.

Caramel Filling

To make the caramel for the ice cream, pour the condensed milk into a preserving jar. Cover with lid but do not seal. Place the jar onto wire rack and cook on FullSteam 100°C for 2 hours, making sure to refill the water reservoir after 1 hour. Take the caramel from the oven & remove the lid until cool.

Caramel Ice Cream

When the caramel has cooled completely, whip the cream and vanilla until soft peaks form. Gently beat in the caramel until the mix is well combined and whipped. Pour the ice cream mix into a 28cm x 18cm tray that has been lined with plastic wrap. Gently place more plastic wrap on the surface of the ice cream. Freeze the ice cream until firm. Remove from tray and cut into discs with an 8cm cutter. Sandwich each ice cream disc between two biscuits then roll the ice cream edge in the extra popcorn. Serve immediately.

Notes
