

Peanut Butter Explosion Ice Cream Cake
Mom Envy (momenvy.co)

Ingredients

- Peanut Butter ice cream
- (whatever your favorite type is)
- Reese's Peanut Butter Cup Oreos
- 1/4 cup of salted butter (equal to 1 half stick)
- Peanut Butter
- Magic Shell (or homemade magic shell)
- Reese's Pieces

Directions

1. Place Oreo inside of a gallon size Ziploc bag.
2. Use a mallet or hard object to crush the Oreos. Stop when the Oreos are semi-coarse (some finer crumbs, some larger crumbs, but no large pieces left). If using a food processor, leave them semi-coarse.
3. Pour the Oreo crumbs into a spring-form pan (9 in. or 10 in.).
4. Melt 1/4 cup of butter.
5. Pour over Oreo crumbs and mix well.
6. Press the crumb mixture to compact it against the bottom of the pan, creating a crust.
7. Spoon half of the softened ice cream into the pan. Smooth the ice cream.
8. Melt 1/2 cup of peanut butter (about 20-30 seconds in the microwave).
9. Pour onto the ice cream. Smooth out.
10. Drizzle magic shell over the peanut butter.
11. Place the cake in the freezer for at least an hour (return remaining ice cream to the freezer)
12. Remove from freezer after the peanut butter/magic shell layer has hardened.
13. Scoop the remaining softened ice cream on top of the magic shell/peanut butter layer. Smooth ice cream.
14. Melt 1/2 cup of peanut butter.
15. Pour onto ice cream. Smooth out.
16. Place in the freezer for at least 30 minutes.
17. Remove from freezer.
18. Decorate with Reese's Pieces.
19. Return to freezer for at least an hour to set-up.

