

# Peanut Chew Ice Cream Slices

Recipe By *Esther Ottensoser*



Cooking and Prep:  2  
h 45 m

Serves:  40

Contains: 

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Sukkot, Shavuot

**Diet:** Vegetarian, Vegan,  
Pescetarian, Gluten Free

**Source:** Family Table by  
Mishpacha Magazine

Peanut chews are one of those foods that most people really enjoy eating. Paired with ice cream ... what could be bad?! Take a look at these four different ways to serve it – [Peanut Chew Ice Cream Pie](#), [Peanut Chew Bowls with Ice Cream](#), [Peanut Chew Bars with Ice Cream in Martini Glasses](#). Whichever way you choose, it will definitely be your pièce de résistance!

## Ingredients (10)

### Peanut Chews

- 1 cup [Gefen Peanut Butter](#)
- 1 and 1/3 cup [Glicks Chocolate Chips](#)
- 1 cup Karo syrup
- 1 tablespoon water

4 cups rice crispies

2 cups roasted, unsalted chopped peanuts

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## Ice Cream

1 (56-oz./1.4-l.) container chocolate/vanilla ice cream

2 (56-oz./1.4-l.) containers vanilla ice cream

1/4 cup smooth **Gefen Peanut Butter**

1/4 cup chocolate syrup

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## Start Cooking

### Peanut Chew Mixture

1. Cook the peanut butter, chocolate chips, Karo syrup, and water in a pot over medium heat, stirring, until chocolate is melted.
2. Remove from heat and add in the rice crispies and chopped peanuts.

### Assembly

1. Divide the peanut chew mixture among 8 4½x8½-inch (11x22-cm) loaf pans. Remove 1½ containers of vanilla ice cream from the freezer about 10 – 20 minutes before you're ready to use it, so that it has time to soften. Place it in a bowl and mix in the peanut butter (you can use an electric mixer or do it by hand).
2. Divide the ice cream into 8 parts and spread over the peanut chew mixture in the pans. Place in the freezer until firm. Meanwhile, remove the rest of the vanilla ice cream and the chocolate/vanilla ice cream from the freezer and allow to soften. Place the ice cream in a bowl and mix in the chocolate syrup (you can use an electric mixer or do it by hand). Divide the ice cream into 8 parts and spread over the vanilla layer. Freeze until firm.
3. Remove pie from freezer 5 – 10 minutes before serving.
4. To plate: Decorate your plate with chocolate syrup. Place two thin slices of ice cream on each plate.

**Note:**

I suggest serving this dessert with a metal spoon as opposed to plastic, since the bottom layer is a little hard.