

# Rich Brownie Chunk Ice Cream

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Vanilla ice cream is the perfect balance for a rich, chocolaty brownie. Why not join them together into one fabulous dessert?

## Ingredients (11)

### Ice Cream

- 1 pint vanilla ice cream (homemade or store-bought)
- crushed Viennese crunch, for garnish, or caramelized walnuts (recipe below)

### Brownies

- 1/2 cup + 2 tablespoons oil
- 1 and 1/4 cups sugar
- 3/4 cup + 1 tablespoon **Gefen Dutch-processed Cocoa**

- 2 eggs, room temperature
- 1/4 heaping teaspoon **Haddar Kosher Salt**
- 1/2 teaspoon **Gefen Vanilla Extract**
- 1/2 cup flour

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### Caramelized Walnuts

- 1 cup sugar
  - 1 cup walnut pieces
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## Start Cooking

### Make the Brownies

1. Preheat oven to 325°F (165°C).
2. Mix the oil and the sugar together. Add the rest of the ingredients in the order listed. Mix very well until all the ingredients are combined.
3. Pour into an eight-inch (20-centimeter) square baking pan and bake for 25 minutes or until the center is just setting. Remove from oven and let cool.
4. Remove the ice cream from the freezer and let stand for about 20 minutes or until softened. Pour into a large bowl or a foil pan. Cut up the brownies into small chunks and mix into the ice cream. Flatten the top with a spoon and refreeze until a few minutes before ready to use.
5. For the walnuts, pour sugar and walnut pieces into a thick-bottomed pan. Let sugar melt over low heat, stirring constantly until the sugar coats the walnuts. Let cool completely.
6. To serve, scoop out the ice cream and top with crushed Viennese crunch or caramelized walnuts.

### Assemble

1. Remove the ice cream from the freezer and let stand for about 20 minutes or until softened. Pour into a large bowl or a foil pan. Cut up the brownies into small chunks and mix into the ice cream. Flatten the top with a spoon and refreeze until a few minutes before ready to use.
2. To serve, scoop out the ice cream and top with crushed Viennese crunch or caramelized

walnuts (see below).

### For the Nuts

1. Pour sugar and walnut pieces into a thick-bottomed pan. Let sugar melt over low heat, stirring constantly until the sugar coats the walnuts. Let cool completely.