



# MINI ICE CREAM CAKE BOMBS

## SUPPLIES & TOOLS

- Cocoa Bomb Mold #30222413
- Favorite Ice Cream Flavor
- Oreo Cookies or similar
- 5 Tbsp. of Melted Butter
- Mixing bowl
- Mixing spoon
- Spoons for scooping
- Plastic Zipper Storage bag for crushing cookies
- Rolling Pin or Wooden Spoon
- Clear plastic wrap
- Cookie sheet or flat pan
- Small plates/bowls for serving

**NOTE:** Oreo Cookies will be crushed as is, you do not have to remove the filling. You can use a food processor for crushing the Oreo Cookies instead of smashing them in the plastic bag



## INSTRUCTIONS



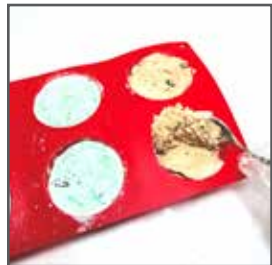
1. Oreo Cookie Crust – Place 20 -25 Oreo cookies in a plastic bag with a zip closure. Leave just a small space that is not zipped closed to let the air out.

Use a rolling pin or a wooden spoon to crush the cookies in the bag. Crush the cookies as fine as possible.



2. Melt 5 tablespoons of butter.

Place the crushed cookies into the mixing bowl and add the melted butter. Mix together well.



3. Scoop ice cream into the cocoa bomb mold. Press ice cream down into the mold to completely fill the mold shape. Fill until about 1/2-inch from the top and level out the ice cream.



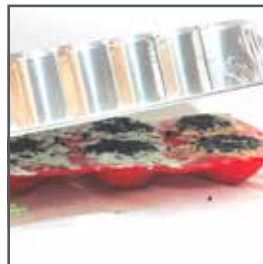
4. Spoon the Oreo cookie crumb mixture onto the ice cream.

Gently press cookie crumb mix to pack it in and fill the mold. The crumb mixture must be compact and firm. Level out to the top of the mold.



5. Place the covered cocoa bomb mold tray into the freezer. Keep it level, placing it into a pan if needed.

Freeze for 3-4 hours to firm up the ice cream and cookie crumb crust.



6. Remove from the freezer and place a cookie sheet or pan upside down on top.



7. Holding both together, flip the mold and cookie sheet/pan over so that the mold is now on the top.

Gently remove the cocoa bomb mold revealing the ice cream cakes.

8. Place the ice cream cakes onto small plates/bowls. You can add cookie crumbs, sprinkles or even a cookie to the top. Serve right away. Wrap and freeze any extras.

