



Cappuccino Ice Cream Sandwiches

Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114

Yield: Two each, ½ pipe cakes.

A classic treat with a Ghirardelli twist. This ice cream sandwich delivers an intense chocolate blast of dark cocoa and bittersweet chocolate chips infused with coffee.

INGREDIENTS

Brownies:

7.5 lb. **Ghirardelli Double Dark Chocolate Brownie Mix 732-6114**

16 oz. brewed coffee

15 oz. vegetable oil

12 oz. (6) large eggs, slightly beaten

To Assemble:

9 lb. coffee ice cream, softened

12 oz. coffee ganache, melted (optional)

1 oz. cocoa powder

1 oz. powdered sugar

METHOD

Brownies: Add brownie mix, coffee, oil and eggs in a mixing bowl. Beat to incorporate, scraping periodically. Pour mixture into a lightly greased sheet pan and bake at 325°F in a conventional oven (275°F convection oven) for about 40 minutes. Chill and cut into 96 square pieces.

To Assemble:

Scoop 3 oz. of coffee ice cream on a brownie square and top with another brownie square. Place in freezer until firm. Drizzle with coffee ganache and dust with cocoa powder and powdered sugar.