



Frozen Fudge Brownie Bars

YIELD: 16 SANDWICHES

Combine our beloved Fudge Brownie Mix and convenient Quick & Easy Chocolate Mousse into decadent ice cream sandwiches.

INGREDIENTS

1 box (510g) All-American Fudge Brownie Mix
⅓ cup (66g) vegetable oil
¼ cup (57g) water, hot
2 large eggs
2 cups (454g) heavy cream
1 teaspoon pure vanilla extract
2 tablespoons (25g) granulated sugar
1½ cups (168g) Quick & Easy Chocolate Mousse
Supernatural Chocolate Sprinkles, optional

INSTRUCTIONS

1. Preheat the oven to 325°F. Lightly spray a 13" x 18" baking sheet with nonstick spray, then line with parchment. Lightly spray the parchment.
2. In a large bowl, whisk together the oil, water, and eggs. Add the brownie mix and whisk vigorously until shiny. Spread the batter evenly into the prepared pan.
3. Bake for 12 to 15 minutes, until set. A toothpick or thin knife inserted into the center will have a few moist crumbs. Let the brownies cool completely, about 40 minutes.
4. When the brownies are cool, make the filling: In a large bowl or the bowl of a stand mixer fitted with the whisk attachment, whisk together the cream and vanilla in a large bowl. Add the sugar and whisk until medium peaks form. Using a flexible spatula, fold in the Quick & Easy Chocolate Mousse until fully incorporated.
5. To assemble the bars, place a piece of parchment over the brownies, then a cutting board on top. Invert the brownies onto the parchment-lined board, then slice them in half crosswise, through the parchment, to make two 9" x 13" rectangles. Set aside. Use the parchment to return one brownie rectangle to the baking sheet and spread the mousse into an even layer on top.
6. Use the parchment to place the other brownie rectangle on top, pressing lightly to make a sandwich.
7. Wrap the pan in plastic or your favorite reusable wrap and freeze until the mousse is firm, at least 5 hours. Slice the frozen bars into 16 sandwiches. If desired, dip one side of each ice cream sandwich into chocolate sprinkles before serving. Store frozen for up to 1 month.

