Snickers ice-cream sandwich

Raciones para 1

- ❑ 150 g
Peanut butter
- ❑ 50 g
Brown sugar
- ❑ 70 g
Agave syrup
- ❑ 25 g
Coconut oil
- ❑ 100 g
Oat flour
- ❑ 5 g
Baking soda
- ❑ 1 g
Salt
- ❑ 1/2 l
Vegan vanilla ice-cream
- ❑ 50 g
Peanuts, chopped, peeled, roasted
- ❑
Salted caramel sauce (optional)
- ❑ 150 g
50% chocolate
- ❑ 15 g
Coconut oil

1. For sandwich bases, mix all the ingredients until well combined. If coconut oil is too thick, heat it for a few minutes.
2. Preheat oven to 180ºC. Meanwhile, roll small balls with the cookie dough.
3. Drop the dough in muffin molds and press to the bottom. Cookies dough will be ¼ of the mold and it will rise in the oven. You can use a rectangular mold as well and slice the dough later.
4. Bake for 11 minutes and set aside to cool.
5. Spread a spoonful of ice-cream on every cookie. Place some chopped peanuts on top and a dash of caramel. Store in the fridge until firm.
6. Melt chocolate in a bain-marie with coconut oil and, when the ice-cream is cold enough, fill every mold with the chocolate.
7. Decorate top with more peanuts, salt flakes or chocolate chunks.
8. Save in the fridge until the chocolate top is firm.

Chef's Notes

https://cookinglovers.teka.com/en/receta/sandwich-helado-vegano-de-vainilla-caramelo-y-cacahuete/