**Ice Cream Sundae Brownies**

1 box Brownie Mix

2 eggs

1/2 Cup canola or vegetable oil

Heaping 1/2 Cup of your favorite Ice Cream (I used Ben and Jerry’s Phish Food)

1 1/2 Cups chocolate chips

1/4 Cup hot fudge topping (chilled)

1. Preheat oven to 350 degrees F. In a large bowl mix the brownie mix, 2 eggs and oil until combined…and thick. I did NOT add the water. Scoop in ice cream, chocolate chips and hot fudge; mix until combined. Pour into a foil lined 9×13 inch baking dish that’s been GENEROUSLY sprayed with cooking spray. More is better here Bake for 40-50 minutes or until toothpick comes clean from center.

2. Let cool completely. Remove foil from baking dish, cut into squares and serve.

12 brownies

**Ice Cream Chocolate Chip Cookies**

2 sticks softened butter

1 Cup granulated sugar

3/4 Cup packed brown sugar

2 large eggs

1 1/2 Tablespoons pure vanilla

Heaping 1/2 Cup vanilla ice cream (frozen from container)

4 Cups all purpose flour

1 1/2 teaspoons baking soda

1 teaspoon salt

1 bag chocolate chips

1. Preheat oven to 350 degrees F. In a stand or electric mixer, cream the butter and sugars until fluffy. Add in eggs and vanilla until well combined. Add in ice cream until combined.

2. Place flour, baking soda and salt into a large bowl; mix. Add to wet ingredients along with the chocolate chips; mix until just combined. With a medium cookie scoop, scoop dough onto a silpat or parchment lined baking sheet. Bake for 9-11 minutes or until cookies are cooked through. Let cool for 5 minutes on baking sheet before transferring to a cooling rack. Serve with a maraschino cherry on top

3-4 dozen cookies