

PB&J Ice Cream Sandwich (Gluten-Free)

Source: Shade Montague (www.madebyshade.com)

Servings: 12 **Prep Time:** 1 h 40 m **Cook Time:** 10 to 14 m **Chill Time:** 12 h 15 m

EQUIPMENT:

- Hand-mixer / Stand-mixer
- Large piping bags
- 9 x 13" removable-bottom pan
- 13 x 18" baking sheet
- Small heat-safe bowl
- Squeeze bottle

INGREDIENTS:

Ice Cream Base:

- 1 ½ cups heavy whipping cream, cold
- 7 oz sweetened condensed milk

Strawberry Jam Ice Cream:

- 1 ½ tbsp heavy whipping cream
- 7 tbsp seedless strawberry preserves, divided
- Pink food dye (optional)

Raspberry Jam Ice Cream:

- 1 ½ tbsp heavy whipping cream
- 7 tbsp seedless raspberry preserves, divided
- Red food dye (optional)

Grape Jelly Ice Cream:

- 1 ½ tbsp heavy whipping cream
- 3 tbsp frozen grape juice concentrate, thawed
- ¼ cup concord grape jelly
- Purple food dye (optional)

INSTRUCTIONS:

Ice Cream Base (10 minutes)

In a large bowl, with a stand-mixer or hand-mixer, whisk together the cream and sweetened condensed milk until medium peaks form.

Divide the ice cream base evenly into three bowls. Cover and transfer to the fridge until needed.

Strawberry Jam Ice Cream (10 minutes)

In a small bowl, whisk together the heavy whipping cream and 3 tbsp strawberry preserves until fully combined.

Gradually fold the strawberry mixture (and a drop of pink food dye if using) into one of the bowls of ice cream base until fully combined.

Whisk to loosen the remaining ¼ cup strawberry preserves and swirl into the ice cream.

Transfer to a large piping bag and set aside in the fridge while you prepare the other ice cream flavors.

Raspberry Jam Ice Cream (10 minutes)

In a small bowl, whisk together the heavy whipping cream and 3 tbsp raspberry preserves until fully combined.

Peanut Butter Cake:

- 1 cup brown sugar
- ½ cup creamy peanut butter
- 6 tbsp shortening, room temp (I used Earth Balance Vegan Buttery Sticks)
- 2 eggs, room temp
- 1 ½ tsp vanilla
- 6 tbsp gluten-free flour, sifted (I used Namaste)
- 6 tbsp almond flour, sifted
- ¾ tsp baking powder
- ½ tsp salt
- 3 tbsp peanut butter baking chips (I used Reese's)
- 2 tbsp heavy whipping cream
- ¼ cup unsalted peanuts, finely chopped

Gradually fold the raspberry mixture (and a drop of red food dye if using) into one of the bowls of ice cream base until fully combined.

Whisk to loosen the remaining ¼ cup raspberry preserves and swirl into the ice cream.

Transfer to a large piping bag and set aside in the fridge.

Grape Jelly Ice Cream (10 minutes)

In a small bowl, whisk together the heavy whipping cream and grape juice concentrate until fully combined.

While whisking, gradually pour the grape mixture (and a drop of purple food dye if using) into one of the bowls of ice cream base until fully combined.

Whisk to loosen the ¼ concord grape jelly and swirl into the ice cream.

Transfer to a large piping bag and set aside in the fridge.

Assembly (15 minutes + 4 hours chilling)

Line a 9 x 13" removable-bottom pan with parchment paper.

Take the three piping bags of jam ice cream out of the fridge.

Pipe straight rows of ice cream into the pan, alternating the flavors so the short side of the pan has five rows as follows: 1 ½" strawberry, 1 ½" raspberry, 3" grape, 1 ½" raspberry, 1 ½" strawberry.

Continue piping additional layers until all the ice cream has been added to the pan. Tap the pan firmly a few times so the ice cream lays flat.

Cover with plastic wrap touching the surface and freeze until firm, at least 4 hours.

Peanut Butter Cake (45 minutes + 10 to 14 minutes baking + 8 h 15 m chilling)

Preheat the oven to 300° F. Line a 13 x 18” baking sheet with parchment paper and set aside.

In a large bowl, with a hand-mixer or stand-mixer, cream together the brown sugar, peanut butter, and shortening until fully combined and fluffy, no more than 2 minutes.

Add the eggs and vanilla and beat until just combined. Set aside.

In a small bowl, whisk together the gluten-free flour, almond flour, baking powder, and salt.

Add the flour mixture to the peanut butter mixture and mix until just combined. Do not overmix.

Pour the batter into the prepared pan and spread into an even layer with an offset spatula.

Bake for 10 to 14 minutes, or until a toothpick inserted into the center comes out clean and the top is no longer shiny.

Let the cake cool completely in the pan, then transfer to the freezer for 15 minutes.

In a small heat-safe bowl, combine the peanut butter chips and the heavy whipping cream. Microwave for 20 to 40 seconds, or until the cream just starts to bubble.

Remove from the microwave and stir until the peanut butter chips and cream fully combine into a ganache. Transfer to a squeeze bottle and set aside.

Remove the cake from the freezer and cut in half so you have two 9 x 13” rectangles.

Drizzle the peanut butter ganache in a zigzag onto one of the cake halves and sprinkle on the chopped peanuts.

Lay out a large piece of plastic wrap on a flat surface.

Remove the ice cream slab from the freezer and peel the plastic wrap off of the top only.

Place the undecorated peanut butter cake on top of the ice cream slab, then carefully flip the entire thing onto the plastic wrap-covered surface.

Remove the plastic wrap covering the ice cream and place the decorated peanut butter cake on top of the ice cream.

Wrap entirely in the plastic wrap and return to the freezer to chill overnight.

Once firm, trim the edges and cut into 12 ice cream sandwiches, about 4 ½” long by 2” wide. Serve immediately. Leftovers may be stored, covered, in the freezer.

Enjoy!