



Cappuccino Ice Cream Sandwiches

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

Yield: 48 servings.

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.