

Turkey Hill Ice Cream Sundae Cake



2 lb. crumbled (not crushed) chocolate chip cookies, (not the moist type)*
2 sticks butter or margarine
1 16-oz. container frozen non-dairy whipped topping, softened
1 bottle (about 20 oz.) chocolate syrup*
2 56-oz. containers of Turkey Hill ice cream, slightly softened (try Neapolitan and vanilla)*
Maraschino cherries

Melt butter, then stir in cookie crumbs. Line bottom of an 11x15" pan with about half the crumb mixture. Spread whipped topping over the crumbs. Top with as much syrup as desired. Spoon one 56-oz. container of ice cream on top. (Note that Neapolitan works best as a middle layer, while a single flavor looks nicer as the top layer.) Add more crumbs, reserving a little for garnish. Add another layer of syrup, then the other 56-oz. container of ice cream. Drizzle a little more syrup on top, then sprinkle with the remaining crumbs and the cherries. Add more garnish (such as nuts or sprinkles) if desired. Freeze overnight. Serves 20 - 25 slices.

* Just like a real ice cream sundae, you can alter this recipe to include your favorite flavors of ice cream, cookies, syrup, and toppings. Try butter pecan ice cream with pecan sandies and butterscotch topping! Red and green toppings will make your dessert look more festive!

For Half Size:

1 lb. crumbled (not crushed) chocolate chip cookies, (not the moist type)*
1 stick butter or margarine
1 8-oz. container frozen non-dairy whipped topping, softened
½ bottle (about 10 oz.) chocolate syrup*
1 56-oz. container of Turkey Hill ice cream, slightly softened (try Neapolitan and vanilla)*
Maraschino cherries

Layer ingredients as above; using all but one cup of crumbs for the bottom. Serves 10 - 12.

Visit www.turkeyhill.com for more recipes.