

Peanut Buster Dessert

Ingredients

- 1 ½ cups evaporated milk
- 2/3 cup chocolate chips (you can always use more!)
- ½ cup butter (for the crust)
- ½ cup butter (for chocolate sauce)
- 2 cups powdered sugar
- 1 tsp. vanilla extract
- 1 lb. chocolate sandwich cookies (Oreos)
- 1 gallon vanilla ice cream
- 1 ½ cups Spanish peanuts



Crust:

1. Open sandwich cookies. Crush cookies into a 9x13 pan (we used a potato masher—you can also put them in a gallon ziplock bag and crush them. Don't worry about crushing the cookies too much. Having big chunks of cookie in the crust is yummy!)
2. Add ½ cup of melted butter to the cookies and stir. Press and smooth the cookies. Put in the freezer.
3. Before you close the freezer door, grab the ice cream and let it thaw while you move on to making the chocolate sauce.

Sauce:

1. In a sauce pan, add evaporated milk, ½ cup butter, chocolate chips and powdered sugar.
2. Bring to a boil. Set a timer for 8 minutes and stir constantly. It's not going to look anything like chocolate sauce at first, but it will as it thickens!
3. Stir in the vanilla. Set aside.

Putting it all together:

1. Remove the crust out of the freezer. Pour a layer of chocolate sauce on top of the cookies.
2. Add ½ of the Spanish peanuts on top of that.
3. Spread on the softened ice cream
4. Add another layer of the chocolate sauce. You can add as much as you'd like.
5. Add the rest of the Spanish peanuts.
6. Put in the freezer. This dessert is best to eat after being in the freezer for a few hours, but it's just chocolate, ice cream and peanuts so you can also eat it immediately if you can't wait! Enjoy!