

# Ice Cream Sandwich Torte

*Everybody will wonder how you made this ice cream cake. Nobody will know you used ice cream sandwiches to create it!*

- 1 cup coarsely chopped  
creme-filled chocolate  
sandwich cookies  
(about 10 cookies)
- ½ cup milk
- 1 package (3.9 ounces)  
chocolate instant  
pudding and pie filling
- 1 container (12 ounces)  
frozen whipped  
topping, thawed,  
divided
- 12 frozen ice cream  
sandwiches (3.75  
ounces each),  
unwrapped, divided
- 2 tablespoons semi-sweet  
chocolate morsels,  
grated or multi-colored  
sprinkles

**1** Coarsely chop cookies using **Food Chopper**. In **Classic Batter Bowl**, combine milk and pudding mix; whisk using **Stainless Steel Whisk** until mixture is smooth and begins to thicken. Fold in half of the whipped topping and cookies using **Classic Scraper**; set filling aside.

**2** Working quickly, arrange six of the ice cream sandwiches side by side on **Simple Additions® Large Square Platter**. Spread filling evenly over sandwiches using **Small Spreader**. Top with remaining ice cream sandwiches, forming a rectangular-shaped torte; smooth sides. Spread remaining whipped topping over top and sides of torte. Grate chocolate over torte using **Deluxe Cheese Grater**. Freeze at least 30 minutes or until ready to serve. Slice using **Nylon Slice 'N Serve®** and serve.

Yield: 16 servings

Nutrients per serving: Calories 270, Total Fat 12 g, Saturated Fat 7 g, Cholesterol 15 mg, Carbohydrate 37 g, Protein 3 g, Sodium 280 mg, Fiber 1 g

## Cook's Tip ▼

- If freezing torte overnight, remove from freezer 30-45 minutes before serving for easier slicing.