THE J.M. SMUCKER Co

Peanut Butter Chocolate Ice Cream Bombe

Prep Time	Cook Time	Serves	Difficulty
40 mins	25 mins	16	N/A

Ingredients

- **Peanut Butter Chocolate Ice Cream:**
- 2 cups whipping cream
- 1 can Eagle Brand® Sweetened Condensed Milk, Regular or Low Fat

  Original Sweetened Condensed Milk

- 2 tbsp vanilla
- 3/4 cup Jif® Creamy Peanut ButterCreamy Peanut Butter
- 1/4 cup Smucker's® Microwaveable Hot Fudge Topping

  Microwaveable Hot Fudge Topping

- 3/4 cup dark chocolate chunks
- **Brownie:**
- 1/2 cup melted butter
- 1/2 cup cocoa powder
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 cup Robin Hood® Original All Purpose Flour

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- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup chocolate chips, milk or semi-sweet
- **Assembly:**
- 1/2 cup Jif® Creamy Peanut Butter, divided
- 1/4 cup chopped salted peanuts, optional
- 1/4 cup chocolate shavings, optional

Directions

Step 2:

Line a 10 cup (2.5L) freezer-safe bowl with plastic wrap.

Step 3:

Whip cream in bowl of electric mixer until soft peaks form. Mix in sweetened condensed milk and vanilla. Swirl in peanut butter and chocolate fudge with a butter knife. Mix in chocolate chunks. Pour into prepared bowl. Freeze 6 hours or until firm.

Step 5:

Preheat oven to 350°F (180°C). Grease an 8" round pan and line with parchment paper. Combine all ingredients in medium mixing bowl. Mix until incorporated. Pour into prepared pan. Bake in preheated oven 20-25 minutes or until centre is set. Remove and cool.

Step 7:

Remove ice cream from freezer. Spread top of brownie with 1/4 cup (50mL) peanut butter. Place brownie, peanut butter

side down, over ice cream. Press down. Invert onto serving plate. Remove bowl and peel back plastic wrap. Heat 1/4 cup (50mL) peanut butter until warm. Drizzle over top of ice cream. Garnish with chopped peanuts and chocolate shavings if desired. Enjoy!

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