

CHILL OUT WITH A PB&J ICE CREAM ‘SANDWICH’

(NAPSA)—Make a fun dessert in nearly no time. How? By combining one of America’s favorite sandwiches—peanut butter and jelly—with another classic—the ice cream sandwich.

Created in the Breyers Creative Kitchens, *PB&J Ice Cream Sandwiches* are fun to eat and easy to make. The “bread” is toasted pound cake from the supermarket that’s spread with peanut butter and raspberry fruit spread. But wait, there’s more. A creamy layer of all natural vanilla ice cream is the special ingredient that transforms this “sandwich” into a chilly treat.

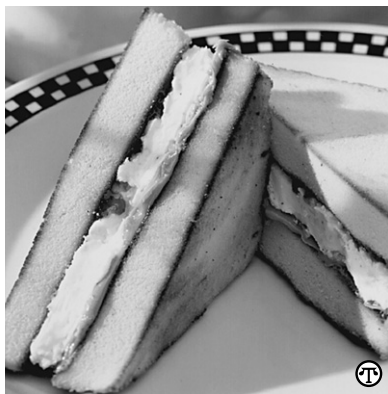
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PB&J ICE CREAM SANDWICHES

8 servings

- ½ cup natural peanut butter**
- 8 pound cake slices (¾-inch thick), toasted if desired**
- ½ cup raspberry fruit spread**
- 4 scoops (2 cups) Breyers all natural vanilla ice cream, slightly softened**

Spread peanut butter on one side of 4 pound cake slices. Top each with 1 scoop (½ cup) ice cream;



spread into even layer. Spread fruit spread on one side of remaining 4 pound cake slices; place fruit spread side down on ice cream-covered slices. Cut each “sandwich” in half. Serve immediately.

NUTRITION INFORMATION

(½ sandwich; ⅛ of recipe): Calories 320, Calories From Fat 160, Total Fat 18g, Cholesterol 75mg, Sodium 140mg, Total Carbohydrates 35g, Dietary Fiber 1g, Protein 7g.

Cook’s Tips:

- To toast pound cake, place slices on rack of toaster oven or in toaster. Toast on low setting just until light golden brown.
- To soften ice cream, scoop into bowl. Let stand while toasting pound cake slices; stir until spreadable.