TWIX Ice Cream Sundae Squares
RECIPE

TWIX Ice Cream Sundae Squares



Time	15 minutes
Ingredients	10 items
Makes	16 servings

These layered ice cream sundaes are a cool treat for sharing while watching the big game.

Ingredients

Shortbread Crust:

- 1/3 cup butter, softened
- 2 tbsp granulated sugar
- 1/4 tsp salt
- 1 cup all-purpose flour

Sundae Squares:

- 3/4 cup dulce de leche
- 8 TWIX Ice Cream Bars
- 1 1/2 cups whipped topping
- 2 tbsp chocolate sauce
- 2 TWIX Caramel Fun Size Candy Bars, finely chopped
- 16 maraschino cherries

Instructions for the Shortbread Crust

1. Shortbread Crust: Preheat oven to 350°F. Line 9-inch square metal baking pan with parchment paper, with paper overhanging sides.
2. In medium bowl, using electric mixer, beat butter, sugar, and salt until light and fluffy. Stir in half the flour until combined. Stir in remaining flour. Press into bottom of prepared pan; using fork, prick all over. Freeze for 10 minutes.
3. Bake for 12 to 15 minutes or until lightly golden around edges and just set. Let cool completely.

Instructions for the Sundae Squares

1. Spread dulce de leche over shortbread. Top with TWIX Ice Cream Bars, trimming to fit as needed. Spoon whipped topping over top; smooth to make an even layer. Drizzle with chocolate sauce and sprinkle with chopped TWIX Caramel Fun Size Candy Bars. Freeze for 1 to 2 hours or until frozen.
2. Cut into 16 squares. Garnish each with a maraschino cherry.
3. Substitute maraschino cherries with fresh cherries if preferred.

More Recipes Like This



TWIX Touchdown Trifle Cups

Cooking time

40 min

Ingredients

7 items

TWIX Ice Cream Waffles

Cooking time

15 mins

Ingredients

4 items



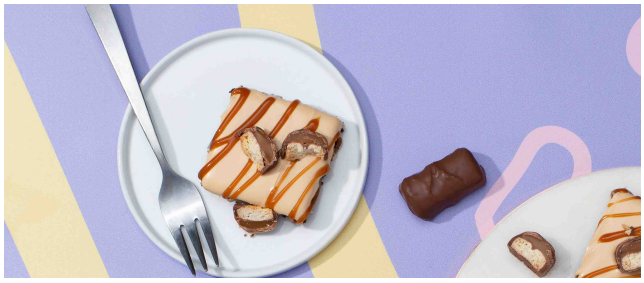
TWIX Cookie Dough Brownie Bars

Cooking time

40 min

Ingredients

12 items



TWIX Dulce de Leche Brownies

Cooking time

1 hour

Ingredients

10 items

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