

AUNTIE CATHY'S MOEMOE DESSERT

The richness of Roselani Ice Cream and the size of this fun desert will put you to sleep (moemoe) after any holiday gathering. And we gather quite a bit!

TIP: Remove your ROSELANI ice cream from the freezer and temper **in your refrigerator** for about 20 to 30 minutes while preparing the crust for this recipe. This allows the ice cream to evenly thaw and maintain its texture.

BUTTER CRUNCH CRUST

Prepare twice into 2 pans

1 stick Butter
1 cup Flour
1/2 cup Diced Macadamia Nuts
1/4 cup Maui Brand Raw Sugar

Mix all ingredients and pat into a 9x13 inch baking pan. Bake at 400° for 15 minutes. Cool. Place crust into freezer while preparing the ice cream filling.

FILLING

1/2 Gallon Roselani Tropics Chocolate Macadamia Nut Ice Cream
1/2 Galon Roselani Premium Fresh Brewed Coffee Ice Cream
1/2 Gallon Roselani Tropics Macadamia Nut Ice Cream

Each 1/2 Gal will be evenly distributed into both pans. Remove Chocolate Macadamia Nut Ice Cream from refrigerator first and reblend in your Kitchen Aid or electric mixer until smooth but still firm. Evenly distribute ice cream over crust. Return to freezer. Follow the same process with Fresh Brewed Coffee. Top it off with the third layer of Macadamia Nut ice cream.

Place both pans in your freezer overnight.

TOPPING

1 bottle Chocolate Fudge Topping (do not use HOT FUDGE)
18 pieces Chocolate Cookies with Vanilla Cream Filling,
crushed to desired consistency

Spread FUDGE over tops of both pans then sprinkle crushed cookies evenly over fudge.

Ready to Serve. Each pan serves 12.

