

Ice Cream Sliders

From Pooja Lodhia

Ingredients:

GOYA Dulce de Leche (Milk Caramel Spread)

GOYA Maria Cookies

Ice Cream (Your Favorite Flavor/s)

Ice Cream Toppings (Sprinkles, chopped nuts, chocolate chips, candy, etc.)

Instructions:

Step 1 - Using butter knife, spread 1 tsp *dulce de leche* on back side of each maria cookie.

Arrange cookies on plastic-lined baking tray.

Step 2 - Using 2-oz ice cream scoop, or heaping tablespoon measure, spoon ice cream on half of cookies. Top ice cream with remaining cookies to form mini ice cream sandwiches; press down gently. Transfer sheet to freezer; freeze until firm, about 1 hour.

Step 3 - Using butter knife, trim edges of cookies to smooth edges. Place nuts, candy bars and/or sprinkles on separate plates. Roll edges of cookies in toppings. Serve immediately.