**No Churn Brown Butter Ice Cream**

**Ingredients**

**Brown Butter Ice Cream**

* ½ cup (1 stick) of salted Challenge Butter
* 14 ounce can of sweetened condensed milk
* 4 ounces of Challenge Whipped Cream Cheese
* 1 cups of heaving cream
* 1 ½ cups of low-fat 2% **evaporated milk**
* 1 tablespoon of vanilla bean paste or vanilla extract

**Cookie Sandwiches and Cones**

* 1 dozen of your favorite cookies
* 1 cup of melting candy wafers, flavor of your choice
* Assorted candies or toppings such as:

Crushed nuts

Coconut

Sprinkles

Small candies

Mini chocolate chips

Crushed pretzels

**Directions**

1. In a small skillet over medium high heat, melt butter. Continue cooking butter until fragrant and small brown pieces form in bottom of pan. Watch carefully, do not burn! Let cool.
2. Using a hand mixer or a wire whisk, combine sweetened condensed milk, cream cheese cream and evaporated milk. Mix in brown butter and vanilla.
3. Pour mixture into a loaf pan. Place into freezer for at least 6 hours.
4. To decorate cookie cups or ice cream cones, melt candy wafers as directed on package. Dip the edges of cone or cup into melted candy. Immediately dip into desired topping. Place a generous scoop of ice cream in the middle of a decorated cookie. Place second cookie on top and push down to flatten and fill cookie sandwich to the edges with ice cream. Fill cones with ice cream, and sprinkles or toppings if desired!

TIP: Make ice cream ahead of time. Melt chocolate and have toppings available and arranged on table. Invite your guests to make their own cone or ice cream sandwich for the Ultimate Ice Cream Party!

**Creates about 5 cups of Ice Cream**