



Spicewiches

Capture autumn in one tasty treat. Our DIY Spicewich recipe combines Sweetzels Spiced Wafers with rich ice cream & festive fall sprinkles.

Quick & Easy

What's Needed:

Spiced Wafers- Sweetzels

Vanilla Ice Cream (14 oz.)- Haagen-Dazs

Coffee Ice Cream (14 oz.)- Haagen-Dazs

Pumpkin Cheesecake Ice Cream (14 oz.)- Ben & Jerry's

Acorn Medley Sprinkles- Wilton

Orange & Yellow Sprinkles- Wilton

Ice Cream Scoop

Parchment Paper

Cookie Sheet

Large Baking Cups (Brown)

Cellophane Bags

Orange Ribbon (1/4" wide)

How To Make It:



Step 1

Gather the ingredients together. We used Spiced Wafers, vanilla, coffee and pumpkin cheesecake ice cream with acorn medley, orange and yellow sprinkles.

(One 16 oz. box of spice wafers makes 23 spicewiches.)

Note: Be inventive and create your own flavor combinations. Keep in mind to pair the ice cream flavor with the classic taste of the spice wafers.



Step 2

Set up a spicewich building station. Include the parchment covered sheet, Spiced Wafers, and sprinkles (poured into shallow containers.) Leave space for the ice cream container.



Step 3

Remove the vanilla ice cream from the freezer. Scoop one circular ball of ice cream from the container.

Note: Ice cream must be firm to produce a neat scoop.



Step 4

Place the scoop of ice cream on the backside of a Spiced Wafer.



Step 5

Place a second Spiced Wafer on top. Press together lightly to push the ice cream to the wafers edges.



Step 6

If ice cream presses out unevenly, use a table knife to smooth it around the wafer.



Step 7

Work quickly as the ice cream softens fast. If ice cream begins to melt and drip over the Spiced Wafers, place in the freezer to chill.



Step 8

Cover the ice cream edge by dipping the spicewich in the sprinkle container turning to coat the entire spicewich. Brush off any loose sprinkles with your fingers.



Step 9

Place sprinkled coated spicewich on the parchment covered cookie sheet.



Step 10

Place the cookie sheet in the freezer. Continue building all spicewiches. Use different sprinkles to identify each flavor of ice cream. Place each spicewich on the cookie sheet in the freezer to firm up. Once firm, cover spicewiches with plastic wrap or place them in a plastic container to store.



Step 11

To serve, set each spicewich on a paper baking cup. Place the baking cup in a cellophane bag. Tie with the orange ribbon. Return wrapped spicewiches to the freezer until needed.



Spicewiches are a perfect addition to a Thanksgiving dessert menu. Prepare the day before or let young guest help make them the day of.