



## Spicewiches

Capture Autumn in one tasty treat. Wickedly good, our spicewiches unites Sweetzels Spiced Wafers with rich ice cream & festive fall sprinkles. Super easy to make!

### What's Needed:

Spiced Wafers (1 box) – Sweetzels  
Vanilla Ice Cream (14oz)- Haagen-Dazs  
Coffee Ice Cream (14oz)- Haagen-Dazs  
Pumpkin Cheesecake Ice Cream (14oz)-Ben & Jerry's  
Orange & Black Sprinkles- Wilton  
Ghost & Sprinkles- Dean Jacob's

Ice Cream Scoop  
Parchment Paper  
Cookie Sheet

### How To Make It:



#### Step 1

Gather the ingredients together. We used Spiced Wafers, vanilla, coffee and pumpkin cheesecake ice cream with orange-black and ghost-black sprinkles for our Autumn trio. *Makes 23 pcs.*

*Note: Be inventive and create a different combination. Rum raisin or nutty ice creams are good options. Keep in mind to highlight the classic taste of the Spiced Wafers with your selection.*



#### 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 back side of a Spiced Wafer.



### Step 5

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

*Note: The ice cream in the photo pressed out evenly. If ice cream presses out unevenly, use a table knife to smooth it around the wafer.*



### Step 6

Cover the ice cream edge by dipping the spicewich in the orange & black sprinkle container. Brush off any loose sprinkles with your fingers.



### Step 7

Place the vanilla spicewich on the parchment covered sheet. Place sheet in freezer to firm. Continuing making the desired amount of vanilla spicewiches and placing them in the freezer.

*Note: Work quickly as ice cream will begin to soften. If ice cream becomes too soft, place in the freezer until firm.*



#### Step 8

Repeat the above process with the pumpkin cheesecake ice cream. Place a scoop of pumpkin cheesecake ice cream on a Spiced Wafer. Place a second Spiced Wafer on top. Lightly press down.



#### Step 9

Dip ice cream edge in the orange & black sprinkle container. Place finished spicewich in the freezer. Make desired amount of the pumpkin cheesecake spicewiches.



#### Step 10

Repeat the complete process for the coffee ice cream.



#### Step 11

Dip the edge in the ghost and black sprinkles. Place in the freezer. Make the desired amount of coffee spicewiches.



#### Step 12

Store spicewiches in the freezer until needed. Place each in a plastic or cellophane bag tied with an orange or black ribbon.

Perfect fare for a Trick or Treating gettogether with family and friends.