



Tagalongs® Do-si-dos® Cake

Ready in 9-10 hours
Makes 10 servings



What you need

Ingredients

Crust:

1 box Do-si-dos; reserving 2-3 for top decoration
2/3 cup salted peanuts
5 tablespoons butter, melted
1 (11 oz.) jar of hot fudge

Cake:

5 1/2 oz. cream cheese, softened
1 cup natural creamy peanut butter
1 1/3 cups cold half-and-half
2/3 cup whole milk
1 (3.9 oz.) package instant vanilla pudding
2 1/4 cups vanilla ice cream, softened
1 box Tagalongs; coarsely chopped,
reserving 2-3 for top decoration
2-3 tablespoons caramel sauce
4 tablespoons salted peanuts, coarsely chopped

Equipment

9" x 5" loaf pan
2 large freezer bags (1 gallon size)
Kitchen mallet
Mixing bowls
Plastic wrap
Whisk

Directions

1. Gather ingredients and equipment:

Line the loaf pan with plastic wrap.

2. Make the crust:

Put the Do-si-dos and peanuts into a double freezer bag. Using a kitchen mallet (flat side), break them up into a medium-fine texture. Peanuts may have larger chunks, and cookies will break into fine crumbs. Transfer this into a medium-sized bowl and stir in the melted butter. Put half of this mixture into the bottom of the lined baking pan and press flat. Reserve the rest for the top of the cake. Evenly cover the crust in the pan with the hot fudge. Put pan in freezer for at least 20 minutes.

3. Make the cake batter:

In a mixing bowl, stir together the cream cheese and peanut butter. Set aside. In a new bowl, whisk together the half-and-half, milk and pudding mix until combined. Let this stand for 2 minutes, so the pudding can set slightly. Add the pudding and ice cream to the cream cheese mixture. Beat until smooth.

4. Layer it up:

Remove the crust from the freezer. Top with half of the cake batter and spread evenly in the pan. Cover evenly with chunks of Tagalongs. Then layer the remaining batter and top with remaining cookie crust. Pat smooth covering the entire top. Freeze for 8 hours or overnight.

5. Serve:

Remove from pan and remove plastic wrap.

Put on serving plate, keeping fudge layer on the bottom. Top cake with chopped peanuts and drizzle with caramel sauce. Cut remaining cookies in halves and arrange on top of cake. Let cake sit for 40-60 minutes before serving. Cut with very sharp knife that has been heated in hot water.