

peanut butter + banana ice-cream cake

1 CUP CHOCOLATE WAFERS, CRUSHED | 2 TABLESPOONS BUTTER, MELTED | 1 (1.5 QUART) BRYERS BLAST REESE'S ICE-CREAM | 3 RIPE BANANAS | QUALITY HOT FUDGE OR HOMEMADE CHOCOLATE GANACHE | HALVED REESE'S | CHOPPED PEANUTS
SEA SALT | ADDITIONAL SLICED BANANAS FOR GARNISHING

in a food processor (or crushing by hand in a plastic bag) pulsate wafers and melted butter into crumbs. transfer to a spring-form pan (typically used for cheesecakes) and press firmly and evenly around the base. place in the freezer to set (10 minutes). using the food processor again (or mash with a fork) the bananas until smooth. pour banana mixture over crust. return to freezer to slightly set (20 min). let ice cream soften slightly (should be easy to remove with a large spoon). add ice-cream on top of bananas. with clean hands, smooth the ice-cream until level. return to freezer to set (20 min). warm fudge according to package directions. pour on top of ice-cream and top with halved reese's, sea salt and peanuts. return to freezer to set for several hours or up to a few days ahead. be sure to cover, if not serving the same day (to avoid freezer burn). slice using a warm knife and garnish with sliced bananas and additional peanuts.