

Sven's  
**REINDEER BLITZ**

Cinnamon ice cream with crushed Carrot Cake Oreos, topped with cream cheese whipped cream.


**INGREDIENTS**

**Cream Cheese Whipped Topping**

- ½ package (8 oz.) cream cheese - softened
- 1 cup heavy whipping cream
- 6 Tbsp. powdered sugar
- ½ tsp. vanilla
- Pinch of salt

**Ice Cream**

- 1 pint of cinnamon ice cream  
**Substitute:** Vanilla ice cream and cinnamon
- 1-2 cups of milk (depending on desired thickness)
- 8 oz. of your favorite whipped topping or make your own
- 1 package of Carrot Cake Oreos



Front

Back



Sven's  
**REINDEER BLITZ**

Cinnamon ice cream with crushed Carrot Cake Oreos, topped with cream cheese whipped cream.

**DIRECTIONS**

**Cream Cheese Whipped Topping**

- 1.) In a large bowl, beat cream cheese, powdered sugar, vanilla and a pinch of salt until smooth. Add whipping cream; beat until stiff peaks form.
- 2.) Top ice cream with whipped cream and sprinkle with remaining cookies!

**Ice Cream**

- 1.) Place the Carrot Cake Oreos between a few sheets of wax paper and crush with a rolling pin. Set aside.  
**Optional:** Skip the mess and use a food processor!
- 2.) Combine the milk and ice cream in a blender until desired thickness is achieved.
- 3.) In glasses, pour mixture of ice cream until halfway filled.
- 4.) Put crushed cookies on top of ice cream mixture. Do not stir.
- 5.) With remaining mixture, fill glass until full, or repeat layering process as desired.

