

Ice Cream Sandwiches

Steps

Yield: 6 sandwiches



Ingredients

½ cup and 1 tablespoon all-purpose flour

¼ teaspoon kosher salt

¼ teaspoon baking soda

⅓ cup cocoa powder

3 tablespoons unsalted butter, softened

¼ cup white sugar

2 tablespoons light brown sugar

½ teaspoon pure vanilla extract

⅓ cup whole milk, at room temperature

One pint vanilla ice cream

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.

2. Whisk together ½ cup + 1 tablespoon of flour, salt, baking soda, and cocoa powder together in a bowl until thoroughly combined. Sift mixture if there are clumps.

3. Mix butter, both sugars, and vanilla, in another bowl with a spatula until you have a smooth paste. Add flour mixture with milk, and stir until batter is smooth and stiff. With a cookie scoop, drop 12 scoops of the batter on the prepared baking sheet.

4. Bake in the center of the preheated oven until the cookie tops are no longer wet and shiny (about 9-10 minutes). Remove from the oven and tap the pan on the counter about 5 times to compress the cookies. Let cookies cool to room temperature on the pan (around 15 minutes).

5. Transfer baking sheet into the freezer until cookies are firm (about 15 minutes).

6. Remove from freezer and poke 10 to 12 evenly spaced holes on the surface of the cookies with a chopstick or toothpick. Return to freezer until ready to assemble

7. When ready to assemble, sandwich one scoop of ice cream between two cookies.