

# *Ice-Cream Sandwiches*

## *ingredients*

1/2 cup room temp butter (1 stick)  
1 1/4 cup brown sugar  
1 1/2 teaspoons vanilla  
2 Tablespoons milk  
1 egg  
1/2 cup cocoa  
1 3/4 cups flour  
1/2 teaspoon salt  
1 1/2 teaspoons baking powder  
strawberry ice-cream (in rectangular cardboard container)

## *directions*

in the bowl of an electric mixer, beat butter and brown sugar on high until creamy. turn mixer to low and add egg, vanilla, and milk. sift together flour, cocoa, baking powder and salt over a medium sized bowl. be sure to sift or cocoa clumps will remain in batter. slowly add flour to butter mixture (turning off mixer in-between and scraping down the sides of the bowl with a spatula). just until combined. dough will appear sticky. using the spatula remove dough onto a lightly floured surface. combine into a ball and cover completely with plastic wrap. refrigerate for 30 minutes. remove from fridge, flour a rolling pin, and roll dough (1/4 inch thickness) on existing plastic wrap to keep from sticking. cut cookies using cooking cutter of choice and place on a parchment lined baking sheet. create classic ice-cream sandwich indentations using the backend of a skewer (tines of a fork would also work). bake in a preheated 350 oven for 5-6 minutes. cookies should be slightly underdone. let cool completely on a wire rack. using scissors, cut down the sides of the ice-cream container to completely remove ice-cream in one block. cut ice-cream into 1 inch slices. using the same cookie cutter used for the cookies, cut out ice-cream and place between 2 cookies. slightly smash the sandwich together to evenly distribute ice-cream. place assembled sandwiches back on cookie sheet and freeze for 1 hour. \*something about putting them back into the freezer allows the cookie to absorb some moisture from the ice-cream and creates a softer cookie. we ate them both ways - right after sandwiching and after waiting in the freezer. the freezer version was better.