

chocolate chip cookie

ice cream sandwiches

ingredients:

1 cup butter (2 sticks)
3/4 cup white sugar
1 cup dark brown sugar
2 eggs
2 teaspoons vanilla
3 1/4 cups flour
3/4 teaspoon salt
1 teaspoon baking soda
1 1/2 cups chocolate chips

ingredients:

cream butter and sugar on high for 3-4 minutes, or until light and fluffy. add vanilla and eggs one at a time. beat until well combined. sift to combine dry ingredients and add slowly to mixture (on low, just until combined). hand stir in chocolate chips. scoop out 1.5 inch balls onto parchment lined baking sheet. slightly press the cookie dough balls down. bake at 375 for 7 minutes (or slightly underdone). transfer cookies to a cooling rack. once fully cooled, transfer cookies to a freezer-safe container and slightly freeze. scoop one scoop of vanilla ice cream onto one cookie (scoop should be slightly smaller than the cookie) and gently smash together until ice-cream reaches the edge. return cookies to a parchment lined baking sheet and freeze for 30 minutes before transferring to a ziplock bag. When ready to serve, let cookies slightly thaw at room temp, insert a flag into the top cookie, and wrap with parchment or wax paper for eating.