



homemade oreo ice cream sandwiches

We've always wanted to be the Good Humor Gals and now, thanks to Chef Lisa, we can be with these incredible Homemade Oreo Ice Cream Sandwiches. Kids are going to be flocking to our ice cream truck (read: our test kitchen) for these soft chocolate cookies that are stuffed with Oreo ice cream and rolled in crushed cookies. No freezer burn here!

SERVES: 6

ingredients

Chocolate Cookie Crust

- ½ cup butter
- 1¼ cups semi sweet chocolate
- 1 cup flour
- ½ cup cocoa powder, sifted
- ½ tsp baking soda
- ½ tsp kosher salt
- 1½ cups sugar
- 2 eggs
- Oreo Cookie Ice Cream
- Oreo Cookies, coarsely chopped for garnish

directions

1. For the chocolate cookie crust, preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. In a microwave-safe dish, melt the butter and chocolate. Let cool. In a medium bowl, combine flour, cocoa powder, baking soda and salt. Set aside. In a large bowl, whisk sugar and eggs until well combined. Whisk in melted chocolate and fold in flour mixture, just until flour disappears. Scoop 3 tbsp of cookie dough onto prepared baking sheet, pressing dough down slightly. Bake for 10-11 minutes. Remove from oven and let cool slightly. Using a round cookie cutter, cut the cookies to make 12 even circles.
3. For the ice cream, allow it to soften for 5 minutes. Spread the ice cream into a 13x9-inch baking pan that has been covered on the bottom with plastic wrap. Place in freezer for 1 hour.
4. To assemble ice cream sandwiches, cut out ice cream circles using a round cookie cutter that is slightly smaller than the one used for the cookies. Place ice cream between 2 cookies, garnish edges with chopped cookies and wrap each sandwich with plastic wrap. Store in freezer until ready to serve.



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