

Featured Recipe

Traditional Ice Cream Sandwiches

Ingredients:

- 1 bag Jules Gluten Free™ Graham Cracker/Gingersnap Mix*
- 3/4 cup Earth Balance Shortening or Buttery Sticks (or try Earth Balance Buttery Spread - soy free)
- 1/4 cup honey
- 1 tsp. gluten-free vanilla extract
- 1/2 cup water



(*if you want to bake from scratch, add these ingredients:)

- 1-1/2 cups Jules Gluten Free™ All Purpose Flour
- 1 cup fine white rice flour
- 1/2 cup buckwheat or brown rice flour
- dash of salt
- 2 tsp. cinnamon
- 3 tsp. baking powder
- 1 cup light brown sugar

Directions:

Cream the shortening, brown sugar (found in a separate packet in the Graham Cracker mix), honey and vanilla until light and fluffy. Stir in the remaining dry ingredients, then slowly stir in the water until incorporated. Scoop dough into a smaller container and cover with lid or aluminum foil, place in the refrigerator overnight or freezer for 2 hours or until very cold.

Preheat oven to 325 F (static) or 300 F (convection).

Line a cookie sheet with parchment paper and set aside.

Prepare a clean counter surface or pastry mat by dusting with Jules Gluten Free™ All Purpose Flour. Coat a rolling pin as well.

Scoop half of the dough out onto the mat and roll to a thickness slightly greater than that of a graham cracker. Using a clean knife or a pastry cutter, cut out equal sized ice cream sandwich-sized rectangles (approximately 5 x 2 1/2 inches).

Gently lift one rectangle onto the parchment paper with a spatula. Repeat with all the other rectangles and when your cookie sheet is filled, place in the preheated oven and bake for 25-30 minutes, or until lightly browned. Cool on a cooling rack.

When the cookies are totally cooled, gently lift one cookie and place a scoop of your favorite ice cream on top. Spread the ice cream to cover the entire cookie. Place another cookie on top and wrap the entire sandwich tightly in plastic wrap. Place in the freezer for at least 30 minutes, or until fully frozen.

