

Featured Recipe

Chocolate Chip Cookie Ice Cream Sandwiches



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Ingredients:

- 8 Tbs. (1/2 cup) butter or non-dairy alternative (Earth Balance® Buttery Sticks)
- 8 Tbs. (1/2 cup) shortening (Earth Balance® Shortening Sticks)
- 1 cup firmly packed light brown sugar (Wholesome Sweeteners®)
- 1/2 cup granulated cane sugar (Wholesome Sweeteners®)
- 3/4 tsp. sea salt
- 2 tsp. gluten-free vanilla extract (Neilson-Massey® Madagascar Bourbon Vanilla)
- 2 large eggs
- 1 tsp. baking soda
- 1/2 tsp. gluten-free baking powder (Hain Pure Foods Featherweight®)
- 2 1/4 cups Jules Gluten Free™ All Purpose Flour
- 12 oz. semi-sweet chocolate chips (or dairy-free chocolate chips), peanut butter chips or a mixture thereof
- 1 1/2 cups chopped pecans (optional)
- Ice cream of choice

Directions:

Bring the butter and shortening to room temperature, then beat together with sugars until light and fluffy - several minutes. Mix in the vanilla extract and eggs until combined.

In another bowl, whisk together dry ingredients. Gradually stir these dry ingredients into the sugar mixture. Stir in chips and nuts, if so desired.

Scoop dough into a container (metal, if possible) and cover tightly. Refrigerate or freeze until very cold (overnight is ideal).

Preheat oven to 350° F (static) or 325° F (convection).

Drop by measured tablespoonfuls onto a cookie sheet lined with parchment paper, at least 1 inch apart. Bake for 9-10 minutes, or until the tops are lightly browned. Let them stand 5 minutes before removing them to cooling racks.

Making the Ice Cream Sandwiches:

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, gently press together to form the sandwich, then wrap tightly in plastic wrap. Place in the freezer for at least 30 minutes, or until fully frozen.

Note: I have, on many occasions, not frozen these sandwiches before eating. I couldn't wait.