

Frozen Chocolate Sandwich Cookies

Your favorite ice cream sandwiched between two homemade chocolate cookies ... it doesn't get much better than that! This is a fun and easy recipe to include the kids in on too.

Ingredients

- 1/2 cup (125 mL) butter, softened (1 stick)
- 1/2 cup (125 mL) powdered sugar
- 1/4 tsp (1 mL) vanilla extract
- 3/4 cup (175 mL) all-purpose flour, plus additional as needed
- 1/4 cup (50 mL) unsweetened cocoa powder

Filling: Your favorite ice cream, softened; thawed frozen whipped topping; and colored sugars, sprinkles, nonpareils, or candies for decorating (optional).

Instructions

- * Preheat the oven to 350°F (180°C).
- Add the butter, powdered sugar, and vanilla to a [Mixing Bowl](#). Stir with a scaper until well blended. Stir in the flour and cocoa powder until a dough forms. You may need to use your hands!
- Move the dough to a well-floured surface. Roll the dough out until it's 1/4" (6 mm) thick (see cook's tip).
- Press [Emoji Cookie Cutters](#) into flour and cut out as many cookies as you can. Use the [Mini Nylon Turner](#) to move the cookies onto a cookie sheet. Collect the dough scraps and repeat.
- * Bake for 10-12 minutes, or until the edges of the cookies are set. Remove the cookie sheet from the oven to a cooling rack and cool for 3 minutes. Use the [Mini Nylon Turner](#) to move the cookies to a cooling rack.
- When the cookies are fully cooled, assemble the cookie sandwiches: Scoop 1/4 cup (50 mL) of filling onto the flat side of 1 cookie. Gently press the remaining cookie on top to seal. Roll the edges in sprinkles, if desired.
- Freeze for at least 3 hours or until firm, then enjoy.

Yields 8 servings of 1 sandwich cookie

U.S. Nutrients per serving:

Calories 230, Total Fat 15 g, Saturated Fat 11 g, Cholesterol 30 mg, Sodium 100 mg, Carbohydrate 22 g, Fiber 1 g, Sugars 9 g, Protein 2 g

Cook's Tips:

Make sure your dough is rolled out right. Use the middle ridge on the side of the cookie cutters as a guide!

* Ask for an adult's help



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