

## Triple Chocolate Ice Cream Sandwiches

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### Ingredients:

1 stick butter, softened  
1 stick margarine, softened  
1 1/2 cups brown sugar  
1 tsp vanilla  
1 egg  
1 3/4 cups flour  
1/4 cup baking cocoa  
1/4 tsp baking soda  
1/4 tsp salt  
1/2 cup white chocolate chips  
3/4 cup dark chocolate chips  
any ice cream, slightly softened  
Opt: nonpareils or sprinkles

### Directions:

- \*Grease cookie sheets. Preheat oven to 350 degrees.
- \*Cream together butter, margarine, brown sugar and vanilla. Beat in the egg.
- \*Mix in the flour, cocoa, baking soda and salt.
- \*Last, mix in the white and dark chocolate chips.
- \*Roll about a tsp of dough into a ball and put on baking sheets.
- \*Press down slightly with the heel of your hand.
- \*Bake 12 minutes. Let cool on cookie sheet for 2 minutes, then remove and cool completely.
- \*Put cooled cookies in freezer for 10 minutes.
- \*Slice ice cream into slabs about 1/2 inch thick. Using cookie cutter or top of a glass approximately equal size around to your cookies, cut circles out of the ice cream.
- \*Put a circle of ice cream in between the flat sides of two equal sized cookies. Press together gently.
- \*Opt: roll the sides of the ice cream cookie in nonpareils or sprinkles.
- \*Wrap individually and freeze.
- \*Remove from freezer and allow to sit for 2 minutes before eating.