

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.