

Cookie Dough Ice Cream Sandwiches from She Makes and Bakes

Total time: About 1 hour

Makes 8 sandwiches

1 recipe [chocolate chip cookie dough ice cream](#)

For the cookies:

1 1/4 cup all purpose flour

1/4 teaspoon baking soda

1/4 teaspoon salt

5 tablespoons butter

7 tablespoons unsweetened cocoa

2/3 cup sugar

1/3 cup brown sugar

1/3 cup sour cream *or* plain yogurt

1 teaspoon vanilla

Preheat oven to 350 degrees.

Whisk together flour, baking soda, and salt. Melt butter in a saucepan and remove from heat. Whisk in the cocoa until fully incorporated and stir in the sugars until it looks like coarse sand. Add in the sour cream *or* yogurt (use what you have; I've used both at different times and they both work great) and vanilla. Add in the flour mixture and stir until combined. Drop dough by rounded teaspoon-fulls onto a greased baking sheet. Bake for 10-12 minutes until set. Let cool completely.

Meanwhile, let your ice cream thaw for about 10 minutes or until scoopable. Scoop it into a 9x13 pan and press it down into a single layer using plastic wrap. Place in the freezer until solid.

Once your ice cream is solid and your cookies have cooled, use a round cookie cutter to cut circles of ice cream that are slightly smaller than your cookies. Pair up your cookies according to size, place the ice cream round in between, and place in the freezer. Once solid, you can serve or place in a freezer bag for later.

Cookies barely adapted from [Two Peas & Their Pod](#)

Idea was all mine