

Brown Sugar Cookie Ice Cream Sandwiches
From The Cook's Life
Makes about 24 large, thin cookies
12 ice cream sandwiches

Cookies:

½ cup butter, room temperature
¾ cup brown sugar
1 teaspoon vanilla
1 egg
½ cup white whole wheat flour*
¾ cup plus 2 tablespoons all-purpose flour
½ teaspoon baking soda
½ teaspoon salt

*You can substitute all-purpose flour if you don't have white whole wheat flour.

For serving:

Softened ice cream
Ice cream sauces

Preheat oven to 350 degrees. Lightly grease a 12 by 17 inch baking sheet, or two 9 by 13 inch pans. Set aside.

Beat the butter, brown sugar and vanilla until light and fluffy. Add egg and beat well. Add flours, baking soda and salt and mix well.

Dollop cookie dough on baking sheet in small mounds. No need to be neat, you will be spreading the dough out, but the many dollops make it easier than starting with one large mound in the middle of the pan.

Use an offset spatula or table knife to spread the dough into a thin layer, all the way to the edge of the pan. Make sure the edges are a tiny bit thicker than the middle so they don't burn. Keep a glass of water next to your workspace (but far enough away that you don't knock it over if you turn the pan – ask me how I know). When the dough sticks to the spatula, and it will, dip it into the water. Keep the spatula wet and the job will go much faster. Be patient and you will get it all spread out to a thin layer, about an eighth of an inch thick.

Bake the cookie layer for 5 minutes. Stay in the kitchen. Check the cookie after the 5 minutes – if there are any wet-looking places, turn off the oven and set the timer for another minute. When it is done, the cookie will just be starting to brown on the edges and will feel set, but soft, if you press on it.

If you watch it bake, the cookie will start to look melted after a minute or two of baking. Then it will start to set around the edges and bubbles will appear under the

middle. It may even heave and buckle. Then it will start to set all over and look dry on top.

Let the cookie cool about 2 minutes and then carefully cut it into 24 rectangles with a sharp knife. Let rectangles cool in the pan on a wire rack until room temperature.

Top a cookie with a small amount of softened ice cream. Add a thin layer of ice cream sauce and then top with another cookie, mashing the ice cream so it fills the sandwich to the edge. Eat immediately, or wrap individually in plastic wrap or store in an airtight container. Freeze until ready to eat. Cookies will stay chewy, even after freezing.