



Ice Cream Sandwiches

For the Double Chocolate Chip Cookies:

- 1 $\frac{3}{4}$ cups (260g) Lighthouse Biscuit, Pastry & Cake Plain Flour
- 170g Butter, softened
- $\frac{3}{4}$ cup (120g) brown sugar (lightly packed)
- $\frac{1}{4}$ cup (50g) granulated sugar
- 1 large (50g) egg
- 1 large egg yolk
- 1 $\frac{1}{2}$ tsp vanilla extract
- $\frac{1}{3}$ cup (34g) cocoa powder
- $\frac{1}{4}$ cup (34g) cornstarch
- 1 tsp baking soda
- 340g semi sweet chocolate chips

For the Ice Cream:

- $\frac{1}{3}$ cup (100g) strawberry jam
- 1 Tbsp (20mL) boiling water
- Extra strawberries, roughly chopped
- 500mL store bought vanilla ice cream

Leave the vanilla ice cream in room temperature until the ice cream is softened but not melted.

Mix together the boiling water and strawberry jam, until the jam is slightly syrupy.

Stir the jam mixture and chopped strawberries into the ice cream gently, until just combined, to create red swirls in the ice cream.

Return the ice cream into freezer to set firmly.

Preheat the oven to 170°C fan-forced and line baking sheets with parchment.

Place the butter, brown sugar and granulated sugar in a large mixing bowl and beat on medium-high speed until very pale and fluffy (3 to 5 minutes). Add the egg, egg yolk and vanilla, beating until completely incorporated. Scrape the bottom and sides of the bowl with a silicone spatula, then add the flour, cocoa powder, cornstarch and baking soda stirring on medium-low speed just until all the ingredients are combined (do not over-mix). Stir in the chocolate chips.

Use a 1 $\frac{1}{2}$ tablespoon cookie scoop to drop balls of cookie dough onto the prepared sheets, allowing about two inches in between (for spreading). Bake (one sheet at a time) on the centre rack of the oven for 10-15 minutes, or until set around the edges. Cool completely on baking sheet.

To assemble place one large scoop of the strawberry ice cream on the flat side of the cookie, top with another cookie and squish down gently.