



## Double Chocolate Chunk Cookie Ice Cream Sandwiches

**Prep: 25 minutes plus cooling and freezing**

**Bake: 10 minutes • Makes: 20 sandwiches**

- 1¾ cups all-purpose flour
- ¾ teaspoon baking soda
- 1 cup packed light brown sugar
- ¾ cup butter (1½ sticks), softened
- ½ cup granulated sugar
- ¼ cup unsweetened cocoa powder
- ¾ teaspoon salt
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 bag (11.5 to 12 ounces) semisweet chocolate chunks
- 5 cups Cow Belle ice cream

1. Preheat oven to 375°F. In medium bowl, combine flour and baking soda.
2. In separate medium bowl, with mixer on medium speed, beat sugars, butter, cocoa and salt 1 minute; scrape bowl with rubber spatula. Increase speed to medium-high and beat 2 to 3 minutes or until creamy, scraping bowl occasionally.
3. Reduce speed to medium. Add water and vanilla extract. Add eggs, 1 at a time, scraping bowl after each addition. Reduce speed to low. Gradually beat in flour mixture, scraping bowl occasionally with rubber spatula. Fold in chocolate chunks.
4. Using 2 small spoons, drop approximately 2 tablespoons cookie dough 2 inches apart onto ungreased baking sheets. Bake cookies 10 to 12 minutes, rotating baking sheets halfway through baking time. Cool 2 minutes on baking sheets on wire rack, then transfer cookies to rack to cool completely.
5. Place ¼ cup ice cream between 2 cookies and press together gently. Wrap sandwiches in plastic wrap and freeze at least 1 hour or up to 3 days.

*Approximate nutritional values per serving (2 sandwiches):  
641 Calories, 31g Fat (18g Saturated), 109mg Cholesterol,  
476mg Sodium, 84g Carbohydrates, 1g Fiber, 6g Protein*