



Strawberry Ice Cream Sandwiches

Makes: a dozen sandwiches

Ingredients:

For the no-churn ice cream:

1 pint heavy cream
1 (14-oz.) can condensed milk
1 tsp. vanilla extract or paste
¼ tsp. kosher salt
Strawberry preserves, for swirling
Lemon juice or balsamic, to taste

For the cookies:

½ cup unsalted butter, softened
¾ cup granulated sugar
1 large egg
1 tsp. vanilla extract
1 ¼ cups all-purpose flour
½ tsp. baking powder
½ tsp. kosher salt

For assembling:

2 cups glazed animal cookies
½ cup dehydrated strawberries
Pink candy melts, melted

Method:

1. Prepare the ice cream: Whip heavy cream to medium peaks. Whip in condensed milk, salt, and vanilla. Portion into a loaf pan.
2. Mix the preserves and lemon juice or balsamic to taste. Swirl into ice cream. Cover and freeze overnight.
3. Prepare the cookies: Beat to combine butter and sugar. Beat in egg and vanilla. Beat in flour, baking powder, and salt to combine.
4. Preheat oven to 350 F. Line two baking sheets with parchment paper.
5. Scoop about 24, 1-inch balls onto baking sheets, spacing at least 2 inches apart. Bake for 8-10 minutes or until just set.
6. Cool cookies completely on baking sheets, then chill until cold. Scoop ice cream onto half the cookies and sandwich with remaining cookies. Freeze until firm.
7. Crush animal cookies and dehydrated strawberries together in a zip-top bag. Use to coat sides of ice cream sandwiches.
8. Drizzle finished sandwiches with candy melts if desired and serve.