

# Sorbet Ice Cream Sandwiches

Recipe By Rivky Kleiman



familytable

Mishpacha

Cooking and Prep:  3  
h 20 m

Serves:  9

Contains:   

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Rosh Hashanah,  
Sukkot

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

An easy cheat that yields professional results and extra time to enjoy family and friends.

## Ingredients (4)

### Ice Cream Sandwiches

- 18 waffle wafers (I used Gross's)
- 1 pint parve or dairy vanilla ice cream, softened
- 1 pint raspberry sorbet
- melted chocolate, for drizzling

## Start Cooking

### Prepare the Dessert

1. Line a baking sheet with parchment paper. Arrange nine waffle wafers on top.
2. Place the softened ice cream in the bowl of your mixer and pulse two to three times. Transfer ice cream to a piping bag and pipe a layer of ice cream on each wafer. Freeze.
3. Once the ice cream is frozen, soften the sorbet. Beat until smooth and transfer to a piping bag. Pipe the sorbet on top of the ice cream. Top with a second waffle wafer and return to the freezer.
4. Drizzle sandwiches with melted chocolate. Cover and freeze until ready to serve.

#### Note:

Instead of a piping bag, you can spread the softened ice cream and sorbet with a spatula.

#### Credits

Photography: Hudi Greenberger

Food Styling: Janine Kalesis