

# Chocolate Chip Cookie Ice Cream Bowls

Recipe By *Sweet Moments: Rega  
Matok*



Cooking and Prep:  30  
m

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

This summer take your ice cream game up a notch. [Watch how easy it is to create edible cookie bowls](#); be prepared to never serve ice cream straight from the carton again!

## Ingredients (7)

### Main ingredients

- 3 and 1/2 ounces [Elite Bittersweet Chocolate](#), chopped
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 3 and 1/2 ounces butter
- 1 whole egg plus 1 yolk
- 1 and 3/4 cups flour
- pinch of salt

## Start Cooking

### Prepare the Ice Cream Bowls

1. Preheat oven to 350 degrees Fahrenheit.
2. Cream the butter and sugars. Add in the egg and yolk. Mix well.
3. Sift in flour. Add salt. Mix to combine until a unified dough is achieved.
4. Add the chocolate and mix.
5. Turn over a muffin tin. Liberally grease the outside of the muffin wells. Lay a large disc of cookie dough over the outside of each muffin cup, molding the dough halfway up the sides.
6. Bake for 15 minutes, until the bowls are firm and browned.
7. Fill the bowls with a scoop of ice cream. Add a drizzle of chocolate syrup.