

# Orange Creamsicle Sandwich Cookies

Recipe By Miriam (Pascal) Cohen



Cooking and Prep:  50  
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Serves:  36

Contains:    

Preference: Parve

Difficulty: Hard

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (13)

### Orange Cookies

- 1 and a 1/2 cups (3 sticks) margarine
- 1 and 1/4 cups sugar
- 2 teaspoons Gefen Vanilla Extract
- 1 egg
- 2 tablespoons pareve whip

- 1 (3-ounce) package orange flavored jello mix (do not use diet)
- 4 cups flour
- 1/2 teaspoon **Haddar Baking Powder**
- white chocolate chips, for decorating

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## White Chocolate (Pareve) Ice Cream

- 2 cups (2 8-ounce containers) **Gefen Non-dairy Whipped Topping**, divided
  - 1 cup white chocolate chips
  - 1/4 cup sugar
  - 2 egg yolks
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## Start Cooking

### For the cookies

1. Preheat oven to 350°F. Lightly grease a baking sheet and set aside. (Do not use parchment paper.)
2. In the bowl of an electric mixer, cream together margarine and sugar until smooth and creamy. Add vanilla, egg, and milk and beat to combine. Add jello powder and beat until combined. The mixture should be uniformly orange. Add flour and baking powder and mix until all the flour is incorporated. Don't overmix.
3. Load the cookie gun and fit it with a flower shaped disc. Press the dough through the cookie gun onto the prepared pan. The cookies will spread a little bit, so don't place them too close together. (They won't spread as much as drop cookies, so no need to leave 2 inches of space.) Place a white chocolate chip in the center of each flower cookie.
4. Bake for 8 minutes and set aside to cool.

### Note:

These cookies will be a little bit softer than is typical of cookie-gun cookies, so don't worry that you under-baked them.

### Variation:

can substitute milk or any pareve milk substitute for the pareve whip

### **White Chocolate (Pareve) Ice Cream**

- 1.** In a saucepan over medium heat, melt 1 cup whipped topping and white chocolate chips, stirring occasionally until smooth. Add sugar and stir until smooth.
- 2.** Working quickly to prevent the yolks from scrambling, whisk in the yolks, one at a time, until combined. If there are any pieces in the mixture at this point, run it through a strainer to remove them. Set the mixture aside to cool.
- 3.** When the white chocolate mixture is fully cooled, whip the remaining cup of non-dairy whipped topping until stiff. Gently fold in the white chocolate mixture.

### **Assembly**

- 1.** Fill a piping bag (or a plastic bag with a corner cut off) with the white chocolate ice cream, and pipe a dot onto each petal of a flower cookie.
- 2.** Top with another cookie. Handle the cookies carefully, as they are somewhat soft before being frozen. (If you don't want to pipe the ice cream, you can just spoon it over, but it won't look as nice.)
- 3.** Place the sandwich cookies in the freezer until ready to serve.