

Chocolate and Peanut Butter Ice Cream Sandwich Cookies

Recipe By *Miriam Pascal*



Cooking and Prep:  3
h 15 m

Serves:  20

Contains:     

Preference: Parve

Difficulty: Hard

Occasion: Purim, Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (14)

For the cookies

- 1 cup (2 sticks) margarine
- 1 cup brown sugar
- 1/2 cup sugar
- 1 and 1/2 teaspoons **Gefen Vanilla Extract**
- 2 eggs

- 2 cups flour
 - 1/2 cup Gefen Unsweetened Cocoa Powder
 - 1 teaspoon baking soda
 - pinch salt
 - 1 cup peanut butter chips (made by Baker's Choice)
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For the Ice Cream

- 1 and 1/2 cups (1 and 1/2 8-ounce containers) Gefen Non-dairy Whipped Topping, divided
 - 1 (8-ounce) package cream cheese (pareve Tofutti Better-Than-Cream-Cheese works great)
 - 1 cup Gefen Creamy Peanut Butter
 - 2 cups Gefen Confectioners' Sugar
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Start Cooking

For the Cookies

1. Preheat oven to 375°F. Grease a baking sheet or line with Gefen Easy Baking Parchment Paper and set aside.
2. In the bowl of an electric mixer, cream together margarine and sugars until smooth. Add vanilla and eggs, one at a time, beating well to combine after each addition.
3. In a small mixing bowl, whisk together flour, cocoa, baking soda, and salt. Add the dry mixture to the wet mixture in your mixer, and mix on low just until all of the dry ingredients have been incorporated. Add in the peanut butter chips and stir to distribute evenly.
4. Drop the cookies using a medium cookie scoop (or a heaping tablespoon) onto the prepared cookie sheet. The cookies will spread, so make sure they aren't too close together.
5. Bake for 10 minutes. Remove from the oven and set aside to cool completely.

For the Ice Cream

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In the bowl of your electric mixer, beat 1 cup whipped topping until stiff. Remove from mixer and set aside.

2. Beat cream cheese and peanut butter together until smooth. Add confectioners' sugar and beat until combined.
3. Add remaining half cup of non-dairy whipped topping and beat until it is incorporated and mixture is smooth. Gently fold the peanut butter mixture into the reserved whipped topping until fully combined.
4. Pour the ice cream into a 9- x 13-inch pan and freeze the ice cream for at least 1 to 2 hours, or overnight, until it is firm enough to shape.

Assembly

1. When the ice cream is firm enough to work with, spoon some of it onto the bottom of a cookie.
2. Place it in the center, then press another cookie down over it and squeeze gently to force the ice cream to the edge of the cookie.
3. Use more or less ice cream for the center, depending on your taste.
4. Freeze ice cream sandwiches until ready to serve.