

Mint Chocolate Chip Ice Cream Sandwiches

Recipe By Rivky Kleiman



Cooking and Prep:  20
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Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shavuot, Sukkot,
Purim

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

A show-stopping dessert that chefs on any level can make in no time at all... and so tasty, too. Mmmmm.

Ingredients (21)

Cookies

- 1/2 cup margarine, softened
- 1 cup sugar
- 1/4 teaspoon salt
- 1 large egg, plus 1 large egg yolk

- 1 and 3/4 cups flour
 - 1/2 cup Gefen Cocoa Powder
 - 1 teaspoon Gefen Baking Soda
 - 1 tablespoon Gefen Vanilla Sugar
 - 1 and 1/2 cups any non-dairy milk
 - 1 and 1/2 teaspoons vinegar
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Ice Cream

- 1 16-oz. (453-g.) container non-dairy whipping cream
 - 1/2 cup any non-dairy milk
 - 1/3 cup Gefen Confectioners' Sugar
 - 1 teaspoon mint extract
 - 1 teaspoon chocolate truffle liqueur (*optional*)
 - 2 drops green food coloring
 - 1/2 cup extra mini chocolate chips
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Mint Leaves

- 2-3 ounces fresh mint leaves (approximately 20 leaves)
 - 1 large egg white or 3 tablespoons Haddar Egg Whites
 - 1 tablespoon water
 - 1/4 cup sugar
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Start Cooking

For the Cookies

1. To make the cookies, preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
- 2.

Beat margarine, sugar, and salt until light and fluffy. Add egg and egg yolk and beat until combined.

3. In a medium-sized bowl, combine flour, cocoa powder, baking soda, and vanilla sugar.
4. Add vinegar to the milk and allow to stand for five minutes.
5. Alternately add the dry ingredients and the wet ingredients to the margarine mixture, beginning and ending with the flour mixture. Mix on low speed after each addition.
6. Line two baking sheets with Gefen Easy Baking Paper. Using a medium-sized scoop (about 1 and 1/2 inches, or 3 and 3/4 centimeter), drop batter by level scoopful onto the baking sheets.
7. Bake for ten minutes.
8. Allow to cool for five minutes. Transfer to a rack and cool completely before assembling the ice cream sandwiches.

Note:

The cookies may be kept in an airtight container until you are ready to assemble the sandwiches.

For the Ice Cream

1. Beat whipping cream in a mixer until it forms soft peaks.
2. Gradually add the confectioners' sugar, pareve milk, extract, liqueur, and food coloring. Fold in the chocolate chips.
3. Cover a baking sheet with a sheet of aluminum foil and then a layer of Gefen Easy Baking Paper.
4. Evenly spread the ice cream on the baking sheet and freeze overnight.

Note:

If you're really pressed for time, you may cheat and buy store-bought ice cream... but I will tell you that this is a delicious, easy ice cream to make.

To Assemble

1. To assemble the cookies, cut out circles of ice cream with a round cookie cutter.
2. Gently push the ice cream onto the flat side of a cookie. Top with a second cookie's flat side. Press together and lay on a parchment-lined baking sheet.
3. Work quickly until the entire baking sheet is covered. Refreeze.
4. Once frozen, if you are not using in the near future, transfer the sandwiches to an airtight

container and freeze.

For the Garnish

1. Wash and pat mint leaves dry.
2. In a small bowl, combine the egg white and one tablespoon of water.
3. Place sugar in blender and pulse a few times to yield a superfine sugar. Transfer to a small bowl.
4. Line a baking sheet with Gefen Easy Baking Paper.
5. Use a paintbrush to coat the front and back of a mint leaf with your egg white. Then coat both sides with superfine sugar.
6. Lay on the lined baking sheet and allow to dry for six hours.

Credits

Photography: Hudi Greenberger

Styling: Renee Muller