

Shena's Pesach Choco-Chip Almond Ice Cream Cookie Sandwiches

Recipe By Shena Dominitz



Cooking and Prep:  40
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Serves:  18

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free, Vegan, No Refined
Sugar

Source: Kosher.com

Exclusive

These delicious treats are the perfect snack to enjoy on a long Passover afternoon. The chocolate chip cookies are made with almond flour and contain no egg so everyone can enjoy them!

Ingredients (10)

Dough

- 2 and 1/2 cups **Gefen Almond Flour** or other blanched almond flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

- 1/2 cup vegetable oil
 - 1/2 cup **Manischewitz Honey**
 - 1 teaspoon vanilla extract
 - 1/2 cup mini parve chocolate chips
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Ice Cream Sandwiches

- 3 pints kosher for Passover vanilla ice cream (or homemade)
 - 1 cup mini chocolate chips
 - 1 tablespoon vegetable oil
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Start Cooking

Prepare the Cookies

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine the almond flour, salt and baking powder in a bowl.
3. Separately combine oil, honey and vanilla.
4. Stir the wet ingredients into the almond flour mixture until they are completely combined. Fold the chocolate chips into the mixture.
5. Onto a prepped baking sheet, spooning two tablespoons at a time, flatten each cookie with the palm of your hand, leaving two inches between cookies. Make 36 cookies.
6. Bake cookies for eight to 10 minutes, until slightly golden. Let cookies cool to room temperature before placing them overnight in the freezer.

Make into Ice Cream Sandwiches

1. Using any kosher for Passover vanilla flavored ice cream, leave out on counter for 10 minutes to soften. During this time, melt one bag with chocolate chips and two tablespoons of vegetable oil in a double boiler. Upon melting, remove from heat.
- 2.

Taking a frozen cookie, place one scoop of softened ice cream in the middle. Take second cookie, center over the ice cream and apply some pressure, and the back of a spoon around edges, to push and contain the ice cream within the two cookies, creating a sandwich.

3. Dip each sandwich halfway into the melted chocolate and place on a parchment lined baking sheet, and return to freezer.

Note:

If you have any questions on this recipe, please feel free to reach out to: ShenasSweetSpice@gmail.com