



All in One Bake Shop



The source for cake, cookie and candy
tools and supplies
for professional and home bakers

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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Ice Cream Sandwiches

Ice cream sandwiches are so good - especially on a hot summer day! They are easy to make too! You can make the recipes here and make it all from scratch - or look at the bottom of each recipe to find some time-saving tips.

Homemade Vanilla Ice Cream

- 1 (14-ounce) can sweetened condensed milk
- 1 (5-ounce) can evaporated milk
- 2 tablespoons brown sugar
- 2 teaspoons vanilla bean paste
- 2 cups whole milk

Thoroughly whisk all ingredients together. Cover and place in the fridge to chill for at least 30 minutes - or overnight. Pour into 1 quart ice cream maker and follow manufacturers directions. Once the finished, the ice cream will still be soft. Place in the freezer for about a half hour to firm-up before assembling the sandwiches.



Chocolate Chip Cookies

- 2 sticks butter - room temperature
- 2 1/2 C brown sugar
- 3 1/2 C flour
- 1 tsp baking powder
- 1 tsp baking soda
- 2 large eggs
- 1 Tbsp vanilla bean paste
- 1 tsp salt
- 3 C chocolate chips

Cream the butter and sugar until well mixed and light in texture. Add eggs one at a time mixing until incorporated. Add vanilla and mix well, stop the mixer to scrape down the bowl. Sift flour with baking powder and baking soda. Add flour mixture all at once. Mix at medium speed only until fully combined. Mix in the chocolate chips. Use a table spoon, or a cookie scoop to evenly portion the dough. Place dough balls on parchment lined cookie sheet and flatten a bit. Space about 1 1/2" apart. Bake for 7 minutes at 350. Vigorously tap the cookie sheet to "deflate" the cookies. Bake about 3 minutes more - until very lightly browned on the edges. Cool cookies on pan before moving.
Yield: 48 - 2 1/2" cookies

Assemble

Let ice cream sit on counter to soften a bit. Mound ice cream between the bottoms of 2 cookies. Press lightly together. Use a spatula to smooth ice cream from the sides. Place in the freezer to fully firm-up.

Options

You don't have to make the ice cream - Blue Bell or your favorite flavor will work just fine. You don't even have to make the cookies - baking cookies from a roll will work or even Soft Batch type cookie will work too! Ice Cream sandwiches can be fast and easy to make!

MORE OPTIONS

These delicious little sandwiches were made with the Black Cocoa Cut-Out Cookie Recipe (see www.allinonebakeshop.com/recipesandideas.asp). Follow the instructions to assemble using vanilla ice cream. Once assembled dip the sides in soft peppermint pieces (available at All in One Bake Shop) to coat. Place in freezer to set.

