

AUTUMN CHILL

# *Ice Cream Cookie Sandwich*



Chocolate chip cookie, salted caramel &  
vanilla ice cream sandwiches

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**SENSODYNE**

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& vanilla ice cream sandwiches

### Ingredients (makes 10 sandwiches)

#### For the cookies:

- 100g plain chocolate
- 25g butter
- 190g condensed milk (½ a 397g can)
- 110g self-raising flour
- 35g white chocolate buttons

#### Good to know...

720 kcal per serving  
This recipe contains Gluten and Milk (lactose)

#### For the vanilla ice cream:

- 190g condensed milk (½ a 397g can)
- 600ml pot double cream
- 1 tsp vanilla extract

#### For the salted caramel sauce:

- 175g soft brown sugar
- 300ml double cream
- 50g butter
- ½ tsp sea salt flakes

### Method

**First make the ice cream:** Put all the ingredients in a large bowl and beat with a hand held electric or stand whisk until thick and fairly stiff. Scrape into a freezer container and place cling film directly on top of the surface of the ice cream, then top with a tight lid. Freeze until solid.

**Now make the cookies:** Break up the plain chocolate and gently melt with the butter. Stir in the condensed milk and then take off the heat and cool. Mix in the flour and chocolate buttons and chill in the fridge until firm. Preheat the oven to 180°C. Place large teaspoons of mixture (spaced well apart) onto parchment paper on baking sheets and bake in batches for about 15 minutes. Remove when the cookies still look soft and shiny – they will harden on cooling.

**For the sauce:** Combine all ingredients in a pan and set over a low heat. Stir until the sugar has dissolved and then turn the heat up and bubble for 2-3 minutes. Leave to cool.

**To assemble:** Place a large scoop of ice cream onto the bottom of one cookie. Top with a second cookie and drizzle with caramel sauce. Eat immediately or place in freezer tightly wrapped for another day (if you can wait that long!)

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Recipe by Flavourology | flavourology.co.uk