VEGAN ICE CREAM SANDWICHES

Makes 9 Ice Cream Sandwiches

INGREDIENTS

- 1 ½ cup all purpose flour
- ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp kosher salt
- ½ cup vegan butter, room temperature
- ½ cup unrefined cane sugar
- ½ cup packed brown sugar
- 2 Tbsp ground chia mixed with 6 Tbsp water (vegan eggs)
- 2 tsp vanilla extract
- 1 cup vegan chocolate chips
- 2 pints dairy free ice cream

DIRECTIONS

1. In a medium bowl, sift together flour, baking powder, baking soda, and salt. Set aside.

2. In a large bowl, cream together butter and sugar until light and fluffy, about 5 minutes. Beat in vegan chia eggs and vanilla until well blended, about 1 minute. Stir in flour mixture until no trace of flour is visible. Fold in chocolate chips. Let sit at room temperature for 30 minutes, allowing flour to hydrate.

3. Preheat the oven to 350°F. Line a baking sheet with parchment or a silicone mat.

4. Spoon 2 Tbsp portions of dough onto the prepared baking sheets, leaving a few inches between each scoop for spread. Bake for 12-13 minutes, or until set. Cookies will be soft and cake like. Allow to cool on a rack completely.

5. Freeze cooled cookies for 15 minutes before assembling sandwiches. While cookies are freezing, remove ice cream from the freezer and let it soften slightly. Scoop about ¼-½ cup ice cream onto 1 cookie, place another on top, and press together gently. Enjoy immediately, or freeze in an airtight container for up to 3 months.