

CHOCOLATE COFFEE COOKIE ICE CREAM SANDWICHES

INGREDIENTS:

FOR CHOCOLATE COFFEE COOKIES:

- 5 tablespoons butter, softened
- ¼ cup sugar
- ¾ cup brown sugar
- 2 large eggs
- ½ teaspoon LorAnn Organic Madagascar Vanilla Extract
- 1 teaspoon LorAnn Coffee Bakery Emulsion
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ cup unsweetened cocoa powder
- 1 packet of instant espresso or coffee
- 12 ounces chopped dark chocolate (divided)



FOR NO-CHURN BROWNED BUTTER ICE CREAM:

- ½ cup browned butter, cooled
- ¼ cup brown sugar
- 14 ounces sweetened condensed milk
- 2 cups heavy cream
- 2 tablespoons LorAnn Organic Madagascar Vanilla Bean Paste
- 1 cup 5-Minute Caramel Sauce (optional)

DIRECTIONS:

FOR CHOCOLATE COFFEE COOKIES:

1. Preheat the oven to 350°F and line a cookie sheet with parchment paper. Set aside.
2. Divide 8 ounces of dark chocolate and heat on low in the microwave in 15 second intervals to melt. Allow chocolate to cool slightly on the counter.
3. In your mixed, cream butter and sugars together for about 3 minutes or until light and fluffy.
4. Add eggs, vanilla, and coffee emulsion and beat until combined.
5. Slowly pour the chocolate into the egg mixture and beat for 1 minute or until fully incorporated.
6. Add all dry ingredients and mix until a dough forms.

7. Let the dough rest in the refrigerator for 10 minutes before scooping.
8. Roughly chop the remaining 4 ounces of dark chocolate and pour it into a bowl.
9. Scoop cookie dough into 1 inch balls.
10. Roll the dough ball through the chopped chocolate and place them 2 inches apart on a baking sheet.
11. Gently flatten the cookies to the size that you would like your sandwich to be, as these cookies will not spread very much when baking.
12. Bake for 8-10 minutes until just set.

FOR NO-CHURN BROWNED BUTTER ICE CREAM:

1. Line two 9 x 5-inch loaf pans or one 8 x 8-inch baking pan with parchment paper and set aside.
2. Melt butter in a medium saucepan over medium heat. Once the butter begins to foam, allow it to simmer for 5-7 minutes stirring occasionally. Once the butter has turned a deep golden brown, immediately remove it from the heat and set the butter aside to cool to room temperature.
3. Pour the heavy cream, brown sugar, and vanilla bean paste into the bowl of a stand mixer fitted with the whisk attachment. Beat on high speed for about 3 minutes, scraping the bowl every so often until soft peaks form.
4. Turning the mixer to low, slowly pour the condensed milk into the whipped cream and mix until everything is just combined.
5. Swirl the browned butter (and caramel sauce, if desired) into the whipped cream and pour the entire mixture into your baking pan(s).
6. Freeze for 6 hours or until firm.

ASSEMBLY

1. Once the ice cream is firm and chilled, scoop out a generous scoop onto a cookie and top with another cookie.
2. Add a drizzle of chocolate and top with chocolate-covered espresso beans for an over-the-top look!

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