

Chocolate Chunk Cookie Ice Cream Sandwiches

Ingredients:

1 dozen Chick-fil-A® Chocolate Chunk Cookies

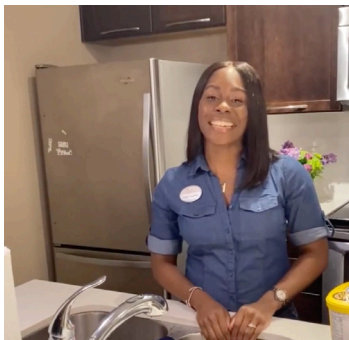
1 pint ice cream, your favorite flavor

Optional toppings:

1/4 cup rainbow sprinkles

1/4 cup nuts (walnut, almond, peanuts) crushed

1/4 mini chocolate chips



Directions:

Wash hands for 20 seconds using soap and warm water.

1. Take ice cream out of the freezer and let slightly soften for 5-10 minutes.
2. Pour each of the toppings onto it's own separate dinner plate.
3. Lay out 6 cookies on a sheet tray/work surface with the bottom of the cookie facing up.
4. Place a large heaping spoonful, roughly 1/4 cup each, onto the 6 cookies.
5. Top each cookie/ice cream scoop with one of the other 6 plain cookies, top facing up.
6. Gently press the cookies together until the ice cream is evenly spread between the cookies and is out to the edges.
7. Use a spoon to even out the ice cream and remove any ice cream that went over the edges.

(Directions continued on back)

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Directions (continued):

8. Roll the ice cream edges in your topping of choice.
9. Tightly wrap each cookie sandwich individually in plastic food film and place in the freezer for at least 10 minutes.
10. Take out of freezer once the sandwiches have hardened slightly and enjoy.
11. Cookies held in the freezer for an extended period of time should be taken out of the freezer and allowed to soften slightly before eating, appx. 10 minutes.

