



## COOKIES 'N' CREAM POPSICLES

Makes  
10  
popsicles

This recipe combines ice cream with cookies. As an alternative, you may leave the cookie unbaked, creating cookie-dough ice cream. The cookies may also be substituted with other toppings, like almonds and walnuts. Dark chocolate ice cream is delicious with a ground cocoa topping.

### Ingredients

#### BUTTER COOKIES

½ stick (2 oz.) butter  
½ cup water  
1 egg yolk  
¾ cup plus 2 tablespoons flour  
1 pinch of salt

#### POPSICLES

Frozen dark or milk chocolate ice cream with caramel (see Chocolate Ice Cream on page 98 or Milk Chocolate Caramel Ice Cream on page 105)  
10 popsicle sticks

#### COATING

**Dark Chocolate Coating**  
21 oz. dark chocolate (70% cocoa)  
½ cup grape seed oil or canola oil

#### Milk Chocolate Coating

21 oz. milk chocolate  
½ cup grape seed oil or canola oil

### Preparation

#### BUTTER COOKIES

- 1 Preheat oven to 300F.
- 2 In a bowl, mix butter, water, egg yolk, flour and salt, until mixture is uniform.
- 3 Transfer mixture to refrigerator and cool for 1 hour.
- 4 Remove from refrigerator. Using a rolling pin, flatten between 2 sheets of parchment paper to create a ¼-inch sheet.
- 5 Bake for 10-12 minutes, until completely golden.
- 6 Cool and crumble into big pieces.

#### POPSICLES

- 7 Mix two-thirds of the cookie crumbles into the ice cream.
- 8 Using a popsicle mold or similar dish, fill the molds with the ice cream, and then place the popsicle sticks deep into each popsicle mold. Freeze for 3-4 hours until completely firm.

#### COATING

- 9 Melt the chocolate, either dark or milk, as described in step 1 of Melting and Tempering on page 10, and transfer to a narrow, deep bowl. Add in the oil and the rest of the cookie crumbles.
- 10 Dip the popsicles in the chocolate and cool and set in the freezer.
- 11 Cookies 'n' Cream Popsicles may be stored in an airtight container in the freezer for 3-4 weeks.