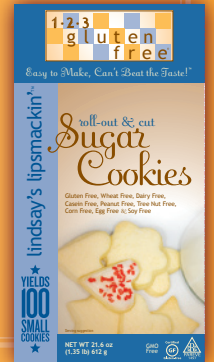


# ICE CREAM sandwiches



1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Roll-out & Cut Sugar Cookies  
1 cup Dutch-processed cocoa powder  
4 large eggs  
½ cup chocolate syrup  
2 sticks unsalted butter, melted  
½ cup water

- ① Adjust oven rack to middle and preheat oven to 350° F. Lightly spray large jellyroll pan with non-stick spray. Then, line pan with parchment paper. Do not spray parchment paper.
- ② In bowl of mixer with whisk attachment, place eggs and chocolate syrup. Add approximately ½ cup of Mix. Blend well. Add water until mixed well.
- ③ In a separate bowl, blend remaining Mix with cocoa powder.
- ④ Using a rubber or silicone spatula, fold cookie/cocoa powder mix into the wet ingredients.
- ⑤ Using an offset spatula, spread the batter evenly in the pan.
- ⑥ Bake for approximately 8-10 minutes, until cookie springs back when touched with finger. Place pan on wire rack and let cool for approximately 5 minutes. Then, invert cookie onto work surface and remove parchment paper. Let cool completely, approximately 30 minutes.
- ⑦ Using biscuit cutter, cut round cookies out of large cookie sheet and set aside.
- ⑧ Quickly spread ice cream onto wax paper. Using same size biscuit cutter, cut out ice cream rounds. Place rounds between two cookies and freeze. Once frozen well, individually wrap ice cream sandwiches in wax paper and then foil and keep in freezer until ready to serve. Enjoy!

