

Chocolate Chip Cookie Ice Cream Sandwiches



Servings: 20

Chocolate Chip Cookies:

1/3 cup vegetable shortening, softened

1/3 cup unsalted butter, softened

1/2 cup sugar

1/2 cup packed brown sugar

1 large egg

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

2 1/2 cups chocolate chips

For the Ice Cream Sandwiches:

1 pint vanilla ice cream

1/4 cup rainbow sprinkles

For the Chocolate Chip Cookies:

In a bowl cream together vegetable shortening, unsalted butter, sugar, brown sugar, egg, and vanilla extract.

To the bowl add all-purpose flour, baking soda, salt, and chocolate chips. Mix well.

Drop the dough by tablespoonfuls 2-inches apart on to a baking sheet lined with parchment paper.

Bake in a 375°F oven for 8-10 minutes until the cookies are golden brown around the edges.

Cool completely on a wire rack.

For the Ice Cream Sandwiches:

Place a scoop of vanilla ice cream on the back of 1 cookie. Top the ice cream off with a 2nd cookie.

Sprinkle rainbow sprinkles around the outside edge of the ice cream if desired.

Serve

Per Serving (excluding unknown items): 162 Calories; 8g Fat (45.0% calories from fat); 2g Protein; 21g Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 77mg Sodium; 13g Total Sugars; trace Vitamin D; 25mg Calcium; 1mg Iron; 48mg Potassium; 30mg Phosphorus. Exchanges: .