

Dessert

Snickerdoodle Ice Cream Sandwiches

Woman's Day magazine

- 1 1/2 cups all-purpose flour**
- 1 teaspoon cream of tartar**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon Kosher salt**
- 1/2 cup (one stick) unsalted butter, at room temperature**
- 1/2 cup firmly packed light brown sugar**
- 2 tablespoons firmly packed light brown sugar (additional)**
- 1/4 cup granulated sugar, divided**
- 1 large egg**
- 1 teaspoon pure vanilla extract**
- 3/4 teaspoon ground cinnamon**
- 3 cups ice cream**

Preheat oven to 350 degrees.

Line two baking sheets with parchment paper.

In a medium bowl, whisk together the flour, cream of tartar, baking soda and salt.

Using an electric mixer, beat the butter, brown sugar and two tablespoons of the granulated sugar in a large bowl until light and fluffy, about 3 minutes. Beat in the egg and vanilla. Reduce speed to low and gradually add the flour mixture, mixing just until incorporated.

In a small bowl, combine the cinnamon and remaining two tablespoons of granulated sugar.

Form the dough into 1 1/2-inch balls, roll in the cinnamon-sugar mixture and place on the prepared baking sheets, spacing them two inches apart. Bake until set and edges are slightly golden, 10 to 12 minutes. Let cool for 5 minutes before transferring to wire racks to cool completely.

Form sandwiches with two cookies and 1/4 cup of ice cream.

Serve immediately or freeze, covered, for up to three days.

Yield: 12 sandwiches

Per Serving (excluding unknown items): 2584 Calories; 95g Fat (32.9% calories from fat); 40g Protein; 398g Carbohydrate; 6g Dietary Fiber; 513mg Cholesterol; 1570mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 18 1/2 Fat; 17 Other Carbohydrates.