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## DOUBLE CHOCOLATE STRAWBERRY ICE CREAM SAMMICHES

Serves 8

Prep Time 15 minutes

Total Time 45 minutes

We always had ice cream sandwiches in our freezer growing up. They were late-night treats. Dad loved his Klondikes and I loved my ice cream sandwiches. These cookies alone are crazy good. I don't discriminate between my white and brown chocolate chips; they make my cookies extra special. These sammiches remind me of my childhood go-to, late-night sweet treats with Dad.

Cooking spray

1 cup all-purpose flour

½ cup unsweetened cocoa powder

¼ teaspoon baking soda

¼ teaspoon fine sea salt

½ cup (1 stick) unsalted butter, at room temperature

¾ cup sugar

1 large egg, at room temperature

1 teaspoon vanilla extract

½ cup semisweet chocolate chips

½ cup white chocolate chips

Your favorite strawberry ice cream, slightly softened for scoopability

Preheat the oven to 350°F. Line two baking sheets with parchment paper and spray with cooking spray.

In a medium bowl, sift together the flour, cocoa powder, baking soda, and salt. Set aside.

In a large bowl using a handheld mixer or in the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on medium speed until smooth, about 4 minutes. Add the egg and vanilla and beat until well combined. With the mixer on low speed, add the flour mixture and beat until well combined and the flour disappears, about 2 minutes. Using a rubber spatula, scrape down the sides of the bowl to incorporate all the ingredients. Fold in the semisweet and white chocolate chips by hand.

Using a size-40 ice cream scooper, scoop 8 even mounds of the dough onto each prepared baking sheet. Bake until the cookies just begin to set, about 12 minutes. Let cool on the baking sheets, then transfer to a wire rack to cool completely.

Put a scoop of strawberry ice cream between two cookies and sammich together!

**THE GRAVY:** Feel free to substitute with pistachio or mint chocolate chip for the strawberry ice cream! And slay!

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