

# MINT FUDGE RIPPLE ICE CREAM SANDWICHES

## Fudge Ripple

### INGREDIENTS:

- 1/4 cup sugar
- 2 1/2 t corn syrup
- 1/4 cup water
- 3 T unsweetened cocoa powder
- 1/2 t vanilla

### DIRECTIONS:

1. Whisk together all of the ingredients in a medium saucepan. Whisking constantly until edges begin to boil. Allow to boil for one minute. Remove from heat and cool before layering in ice cream. I transferred it to a small bowl and chilled it to speed up the process.

## Mint Ice Cream

### INGREDIENTS:

- 2 cups whole milk
- 1 T + 1 t cornstarch
- 1 1/2 oz. (3 T) cream cheese, softened
- pinch fine sea salt
- 1 1/4 cups heavy cream
- 2/3 cup sugar
- 2 T light corn syrup
- a large handful of mint leaves, roughly torn
- cooled, fudge ripple

### DIRECTIONS:

1. Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. In a medium bowl whisk the cream cheese and salt together until smooth.
2. Combine the remaining milk, cream, sugar, and corn syrup in

a 4-quart saucepan and bring to a rolling boil over medium-high heat. Allow to boil for 4 minutes. Remove from heat and gradually whisk in the cornstarch slurry. Bring back to a boil and cook until slightly thickened, about 1 minute. Remove from heat.

3. Gradually whisk hot mixture into the cream cheese mixture until smooth. Add mint. Cover bowl with plastic wrap and chill to steep for 4-12 hours (overnight is ideal!).
4. Strain out mint and freeze according to your ice cream maker's manufacturer's directions.
5. Pack ice cream in an airtight container, layered with fudge ripple. I like to put a layer of fudge ripple, then ice cream, repeating two more times. Place a square of parchment directly on the surface of the ice cream. Wrap up tightly and freeze for at least 4 hours.

## CHOCOLATE SANDWICH COOKIES

### INGREDIENTS

- 1 1/3 cups all-purpose flour
- 1/3 cup + 2 T unsweetened cocoa powder
- 3/4 cup unsalted butter, softened
- 1/2 cup granulated sugar
- heaping 1/4 t kosher salt
- 1 large egg yolk
- 1 1/2 t vanilla extract

### DIRECTIONS:

1. Preheat your oven to 350F. Line two baking sheets with parchment paper. Whisk together the flour and cocoa powder, add the butter, sugar, salt, egg yolk, and vanilla. Beat until a crumbly dough forms. Turn out on a lightly floured surface and knead a couple times until dough comes together. Roll dough out to about 1/4 inch thick. Cut out into rectangles or

using the cookie cutter of your choosing! Poke the top with a skewer for fun decoration, or skip this step.

2. Transfer to the prepared baking sheets and bake for 16-18 minutes or until they stay firm when tapped. Transfer to a rack and cool. Sandwich ice cream between two cookies and freeze again! Enjoy!