

Ice Cream Sandwiches



Ingredients:

1 ½ sticks	Butter, melted and cooled
1 cup	All-purpose flour
¾ cup	Cocoa powder
¾ teaspoon	Baking powder
½ teaspoon	Salt
1 cup	Granulated sugar
2 large	Eggs
2 teaspoons	Vanilla
1 quart	Vanilla ice cream (or chocolate or your favorite flavor)
¼ cup	Strawberry Mango Jam or your favorite flavor

Directions:

Heat oven to 350 degrees F. Butter a 13 x 18 inch rimmed baking sheet and line it with parchment paper.

In medium bowl, mix together flour, cocoa powder, baking powder and salt. Set aside.

In a large bowl, mix together butter and sugar until creamy. Add eggs, one at a time and beat until smooth. Beat in vanilla. Add the flour mixture and beat until combined. The batter will be thick.

Spread batter onto baking sheet, using a spatula to smooth and create a thin, even layer, leaving a small border of parchment paper around the edges. Bake until cake is set about 10 to 12 minutes. Remove from oven and cool completely.

Remove ice cream from freezer and let it stand to soften slightly. Stir the measured jam to soften it (this will make it easier to stir into the ice cream). Mix the jam into the ice cream and pour into a loaf pan and re-freeze. Cut the cake in half (down the center). Place slices of ice cream on bottom half of cake and then place the other half of cake on top. Then cut into smaller squares. Wrap individual squares in plastic wrap and freeze until firm, overnight or at least 8 hours.

