



RECIPE

# GINGERBREAD COOKIE ICE CREAM SANDWICHES

SERVES TWELVE



## INGREDIENTS

- 1 cup brown sugar
- 4 TBSP maple syrup
- 4 TBSP vegan butter
- 3 cups all purpose flour
- 1 egg replacer (we used Bob's Red Mill)
- 1 TBSP ground cinnamon
- 1 TBSP ground ginger
- 1 tsp baking soda
- 1 pint favorite NadaMoo! flavor (we used Organic Vanilla)

## DIRECTIONS

1. Preheat oven to 350°F.
2. In a small saucepan, combine brown sugar, maple syrup, and butter. Heat over medium heat until butter melts and mix well with sugar and syrup. Pour into large bowl.
3. Sift dry ingredients into melted butter mixture and stir until mixture turns to dough.
4. Refrigerate dough for 30 minutes.
5. Remove dough, roll out, and use a cookie cutter to cut out gingerbread people. Alternately, you can free form cut them with a knife.
6. Bake gingerbread people for 7-10 mins, checking periodically. Tip: slightly underbaking cookies will make them easier to bite into after refreezing into ice cream sandwiches.





RECIPE

## DIRECTIONS (CONTINUED)

7. Remove and, once cool, decorate however you'd like.
8. Let NadaMoo! sit on the counter for 15-20 minutes to soften. Spread on one gingerbread cookie and top with a second. Repeat until all the cookies have been used. Wrap in plastic wrap and freeze for at least 4 hours before serving.

## NOTES

