

Double Chocolate Cherry Cashew Ice-Cream Sandwiches

Ingredients for 7 sandwiches:

- 🌀 8 ounces semisweet chocolate chips
- 🌀 4 Tbsp unsalted butter
- 🌀 ⅔ c all-purpose flour
- 🌀 ½ tsp baking powder
- 🌀 ¼ tsp salt
- 🌀 2 large eggs
- 🌀 ¾ c packed light-brown sugar
- 🌀 2 tsp pure vanilla extract
- 🌀 8 oz milk chocolate bar, in large chunks, broken chocolate (I used Hershey's)
- 🌀 ¾ c dried cherries
- 🌀 ¾ c roughly chopped cashews
- 🌀 2 pints Ben and Jerry's Cherry Garcia ice-cream or other ice-cream for filling



Directions:

Preheat the oven to 325° (Convection setting works best).

Heat 8 ounces semisweet chocolate chips and butter in a small saucepan on low heat, stirring regularly just until the chocolate is melted and butter is absorbed. Set aside, mixture will be thick.

In a separate bowl, whisk together flour, baking powder, and salt.

In a standing mixer with a paddle attached, beat eggs, brown sugar, and vanilla on high until light and fluffy. Reduce speed to low and beat in melted chocolate. Mix in flour mixture just until combined. Stir in milk chocolate chunks, dried cherries and cashews.

Spray baking sheets with cooking spray or line sheets with parchment. Roll heaping tablespoons of batter in the palm of your hand and place on baking sheets about 2 inches apart.

Bake for 10-12 minutes, until cookies are shiny and begin to crackle yet soft in center (they will be soft). Cool on baking sheets 5 minutes, then transfer to a wire rack. Once cooled completely, place in a freezer ziplock bag and place in freezer for at least 30 minutes.

Assemble sandwiches: Remove ice-cream and cookies from freezer. Once ice-cream has softened a bit, take about 1/4 cup of ice-cream and spread on cookie and then place cookie on top. Return prepared sandwiches to freezer until ready to serve. They will be hard at first, but will slowly soften as they thaw. Enjoy immediately!