

Posted on 14 December 2015

by Andy Bates

Snickerdoodle Sandwich



Ingredients

Snickerdoodle
 240g butter 180g light brown sugar 100g caster sugar 1 egg (beaten) 1 tsp vanilla extract ½ tsp cinnamon ½ tsp bicarb ½ tsp cream of tartar/baking powder ½ tsp salt 300g flour cinnamon sugar 50g caster sugar mixed with 1 tsp cinnamon Ice Cream For the ice cream 400ml double cream 400g can condensed milk 1 vanilla pod 50g Honeycomb handful of milk chocolate shavings

Preparation

1. To make the ice cream, slice the vanilla pod lengthways, scrape out the black seeds. Whisk the cream until soft peaks form. Add the condensed milk to the cream and whisk again until combined. Break the honeycomb into chunks, gently fold into the ice cream mix.
2. Pour into a container that gives the ice cream 1-2 inches in depth.
3. Freeze until firm.
4. For the Snickerdoodles, melt the butter and add to a bowl.
5. Whisk together the butter and sugars until well mixed.
6. Add the egg, vanilla paste and combine.
7. Add all remaining dry ingredients and combine to a soft paste.
8. Transfer to a bowl or container and refrigerate until firm (1 hour or more. will keep for up to 4 days in the fridge)
9. roll into 40g perfect balls and roll in the cinnamon sugar to coat.
10. Place on a baking tray with ample space between (2 inches)
11. Bake 10-12 minutes at 170c, allow to cool.
12. To assemble: Cut the ice cream with a cutter/mould the same size as the snickerdoodles.
13. Turn a snickerdoodle upside down, place the cut ice cream on top, place a second snickerdoodle facing up on top and gently press down to adhere.

14 Pop back into the freezer till needed and continue to make sandwiches.

15 To serve, roll half of the sandwich in chocolate shavings

Cooks Note