

Butter Pecan Ice Cream Sandwiches

WITH SOLA STELLA EXTRA VIRGIN OLIVE OIL



Ingredients

For the Butter Pecan Cookies:

- 1 1/2 cups all-purpose wheat flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1/4 cup Sola Stella Extra Virgin Olive Oil
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup pecan pieces, roughly chopped

For the Ice Cream Filling:

- Butter Pecan or Vanilla Ice Cream



Notes

Directions

1. Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the all purpose flour, baking soda, & salt.
3. In a separate bowl, mix the softened butter, granulated sugar, brown sugar, and EVOO until light & fluffy. Add the egg and vanilla, mix well.
4. Gradually add the dry ingredients to the wet ingredients, stirring until just combined. Fold in the chopped pecans.
5. Drop rounded tablespoons of cookie dough onto the prepared baking sheet, spacing them about 2 inches apart. Flatten each dough ball slightly with the back of a spoon or your fingertips.
6. Bake for 10-12 minutes or until golden brown around the edges. Remove from the oven and let them cool completely on a wire rack.
7. While cooling, soften the ice cream by letting it sit at room temperature for a few minutes.
8. Once the cookies have cooled, take a scoop of the softened ice cream and place an even layer on the flat side of one cookie. Top it with another cookie, flat side down, to create a sandwich.
9. Place the ice cream sandwiches on a baking sheet & freeze for 1-2 hours.
10. Once the ice cream sandwiches are frozen, they are ready to be enjoyed!