

# centerpiece

## ICE CREAM SANDWICHES

1 cup whole wheat pastry flour	1/2 cup unsalted butter
1/2 cup wheat germ	1 tablespoon virgin coconut oil
1/2 teaspoon baking soda	1 cup natural sugar
1/2 teaspoon baking powder	2 eggs
1/2 teaspoon salt	3 teaspoons good vanilla

1/3 cup banana chips, slightly crushed or chopped  
1 1/2 cups giant guittard chocolate chips  
2/3 cup chopped pecans  
1/2 cup unsweetened shredded coconut  
a carton of really good vanilla ice cream

Preheat your oven to 375 degrees. In a small bowl, mix flour, wheat germ, baking soda, baking powder and salt and set aside.

In a large mixing bowl, beat the butter with an electric mixer (if possible) until light and fluffy. Add coconut oil and sugar and continue beating for 1-2 more minutes. Add vanilla, then add the eggs one at a time. Be sure to scrape down the edges of the bowl every so often.

Gradually add the flour mixture and mix until well combined. Now add banana chips, chocolate chips, pecans and coconut.

Using an ice cream scoop and then your hands, gently roll the dough into a ball and place 2-3 inches apart on a parchment lined cookie sheet.\* Bake 7-8 minutes, or until slightly golden brown on the outer edges but still a little underbaked in the center. Allow to cool completely.

Once cookies are cooled to room temp, bring the ice cream out to soften a bit. Scoop some into a medium mixing bowl and mix the ice cream up until it's just soft enough to work with. Turning a cookie upside down, spread a dollop of ice cream on top, being careful not to spread all the way to the edges. Then seal the deal by placing the second cookie on top (bottom facing the ice cream). Immediately place the sandwiches on a parchment lined cookie sheet in the freezer. Let them set up and then either package in ziplocs for later, or serve and enjoy!

\*Depending on how many cookies/ice cream sandwiches you want to make, at this time you may also place balls of dough on another cookie sheet to freeze. After they've been in the freezer for about 30 minutes, you can then stash them in a big ziploc bag and return them to the freezer for future use.

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