

Chocolate Chip Ice Cream Sammies

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 2 cups brown rice flour
- 1.5 tsp baking powder
- 2 eggs
- 1 tsp vanilla
- 1/4 cup dark maple syrup*
- 1/4 cup coconut oil melted
- 1/3 cup mini chocolate chips**
- 1 pint vanilla dairy-free ice cream

Instructions:

1. Preheat oven to 350F degrees. Grease a cookie sheet or line it with parchment paper. In a medium size bowl, combine the flour and baking powder.
2. In a separate bowl, combine eggs, vanilla, dark maple syrup and coconut oil.
3. Mix the wet ingredients into the dry and fold in chocolate chips.
4. Roll the batter into 1 inch balls and place on cookie sheet. Flatten with your hand so they are an even thickness. This will help them sit better when you make the sandwiches. It also helps this process along if your hands are wet.
5. Bake for 10 minutes if using convection setting or up to 15 minutes if non-convection. Bake until the outside of the cookies turn a golden brown.
6. Place the cookies on a drying rack and let cool completely before assembling ice cream sandwiches.
7. Using an ice cream scoop or a spoon, put about 3-4 tbsp of ice cream in between two cookies. Enjoy immediately before they melt!
8. Option: You could also roll the sandwiches in chocolate chips.

Notes:

Makes 12 ice cream sandwiches or 24 cookies. *If you're not making ice cream sandwiches then you might want to add more maple syrup. I made them less sweet knowing that I would eat them as an ice cream sandwich. **Make sure you use "mini" chocolate chips, regular size is too chunky for this recipe and the cookies will fall apart.