



# Jumbo Chipwich Ice Cream Sandwich

Makes: 8-10 servings

Prep Time: 30 minutes Cook Time: 15 minutes

Total Time: 45 minutes plus freeze time 3 hours minimum

## Ingredients

### For the Cookie Layers:

- 1/2 cup unsalted butter, plus extra for greasing the pans
- Scant 1 tsp kosher salt
- 1 cup packed light brown sugar
- 1/3 cup milk
- 1 large egg
- 1 & 1/2 tsp vanilla extract
- 1 tsp baking powder
- 1 cup (130 g) all-purpose flour
- 1 & 1/2 cups (9 oz or 255 g) miniature chocolate chips, divided

### For the Filling:

- 3 cups vanilla ice cream

## Instructions

### Prepare the Pans:

Preheat the oven to 350°F. Line two 8-inch round cake pans with parchment paper rounds. Lightly grease the sides of the pans with butter or nonstick spray. A small smear of butter beneath the parchment helps keep it from shifting. If you only have one pan, simply bake the layers one after the other.

### Make the Cookie Layers:

Melt the butter in a large mixing bowl, stopping while a few small pieces remain. Stir until the residual heat melts the rest. This prevents the butter from becoming too hot.

Whisk in the salt, brown sugar, and milk until smooth. Allow the mixture to cool slightly if needed, then whisk in the egg and vanilla extract until fully incorporated.

Sprinkle the baking powder over the mixture and whisk thoroughly. Add the flour and stir just until no dry flour remains. Fold in 1/2 cup of the miniature chocolate chips.

Divide the batter evenly between the prepared pans and spread it into smooth, even layers. Sprinkle 2 tbsp of the remaining chocolate chips over the top of each layer.

Bake for about 15 minutes, or until the edges are lightly golden and the centers are set but still soft. Let the cookie layers cool in the pans for 5 minutes before removing them. Carefully peel away the parchment paper and transfer the layers to a wire rack. For easier assembly, place the cookie layers in the freezer for about 10 minutes until completely chilled.

If the ice cream is very firm, move it to the refrigerator while the cookie layers cool so it softens slightly.

### Assemble the Cake:

Line one of the 8-inch cake pans with plastic wrap, leaving enough overhang on all sides to lift the cake out later. Place one cookie layer in the bottom of the pan with the top facing down.

Scoop the ice cream over the cookie and spread it into an even layer with an offset spatula or the back of a spoon. Set the second cookie layer on top with the top facing up and gently press it into the ice cream. Fold any overhanging plastic wrap over the top. Place the assembled cake in the freezer for at least 3 to 6 hours, preferably overnight, until completely firm.

Remove the cake from the freezer and run a thin knife around the edge of the pan. Use the plastic wrap to lift the cake out.

Press the remaining 3/4 cup miniature chocolate chips around the sides of the cake. Slice into 8 to 12 wedges and serve immediately.

### Make Ahead:

Wrapped well, this ice cream cake will keep in the freezer for several weeks.

*Inspired by a recipe from Smitten Kitchen*