

## SADIE'S SUGAR COOKIE ICE CREAM SANDWICHES

*Summer is the perfect time for frozen confections of all kinds, but there is something about ice cream and cookies that rises far, far above typical ice cream truck fare. It's not that we don't enjoy hearing a tinny rendition of 'turkey in the straw' on a loop from time to time, but its such a simple pleasure to make homemade ice cream sandwiches, especially when they boast a nip of spirit. These feature your favorite combinations of sweet, seasonal fruits, locally made spirits and creamy ice cream sandwiched between two freshly baked sugar cookies, recipe care of my late grandma, Sadie.*

### Ingredients:

#### **For Cookies:**

½ cup	Shortening
½ t	Salt
½ t	Finely grated lemon zest
½ t	Freshly grated nutmeg
1 Cup	Sugar
2	Eggs, unbeaten
2 cups	Sifted flour
1 t	Baking powder
1 t	Baking soda
2 T	Milk

#### **For Filling** (your choice):

Natural, premium ice creams – start with a basic like vanilla, chocolate or strawberry  
Fresh or frozen fruit in season, crushed, sliced or in chunks  
Spirits and liqueurs – New Deal Vodka with any LOFT Cellos: Lavender, Ginger, Lemongrass or Tangerine

### Directions:

1. Preheat oven to 375 degrees. Grease or line a few baking sheets.
2. Combine first 6 ingredients, and beat until smooth.
3. Sift flour, baking powder, and baking soda, and add to shortening mixture. Blend, add milk and mix well.
4. Measure out tablespoons of cookie dough and drop onto greased or lined cookie sheets.
5. Cover the bottom of a flat bottomed drinking glass with a cotton cloth, and secure cloth with a rubber band or piece of kitchen twine. Dip the bottom of the glass into water, and use it to gently flatten each cookie.
6. Sprinkle cookies lightly with sugar and bake 10-12 minutes. Allow cookies to cool for at least 1 hour, then refrigerate.
7. Blend desired ice cream, fruit and spirits in medium bowl. Use 1-2 shots of spirit or liqueur per pint of ice cream, to taste. *Suggestions: chocolate ice cream with LOFT Lavender Cello and New Deal Vodka, vanilla ice cream with LOFT Spicy Ginger Cello, strawberry ice cream with fresh strawberries and LOFT Tangerine Cello.*
8. Using a spatula, spread ice cream mixture between two sugar cookies. Wrap each sandwich individually in plastic and place in the freezer to set for at least 15 minutes.
9. Consider starting up your own ice cream truck..

