

Thin Mint Ice Cream Sandwich

Lumberyard Brewing Company

Ingredients

Cake

1/2 cup melted butter
1/2 cup sugar
1 large egg
1 tsp vanilla
1/4 tsp salt
1/2 cup flour
1/4 cup cocoa powder

Ice Cream

1 qt of your favorite chocolate ice cream (softened)
1 box of Thin Mints, coarsely chopped in a food processor
1/4 tsp peppermint extract



RECIPE *6 servings*

CAKE Cream the butter and sugar in a mixing bowl until well incorporated. Add egg, vanilla and salt. Mix well. Sift the flour and cocoa together, add to bowl and mix lightly. Spray a 9x13" jelly roll pan with cooking oil and line with parchment. Spray cooking oil on top of the lined parchment paper. Spread the cake mixture evenly on top of the parchment. Bake in oven for 8 minutes. Remove from pan and cool completely.

ICE CREAM In a large mixing bowl, mix the crushed Thin Mints into the softened ice cream with a large spoon and then put in the freezer for a few minutes.

SANDWICH ASSEMBLY Spread the ice cream out on 1/2 of the cooled cake. Top with the other half of the cake, then wrap with plastic and freeze for two hours (or longer). Remove from freezer and cut with a sharp knife or biscuit cutter (for round sandwiches). Serve immediately or wrap and place in freezer.

