



THE J.M. SMUCKER Co

Chocolate Oatmeal Ice Cream Sandwich Cookies

Prep Time Cook Time Serves Difficulty

10 mins 12 mins 30 N/A

Ingredients

- 3/4 cup (175 mL) softened butter
- 3/4 cup (175 mL) lightly packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 2 tbsp (30 mL) water
- 2 tsp (10 mL) vanilla extract
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 tsp (3 mL) baking soda
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground nutmeg
- 1/2 tsp (2 mL) ground cloves
- 3 cups (750 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

- 1 1/2 cups (375 mL) mini chocolate chips
- ice cream
- **Optional for decorating:**
- chocolate chips, coloured sugars, sprinkles, nuts

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease or line 2 baking sheets with parchment paper. Set aside.

A prepared baker is a successful baker! Before getting started, read through the recipe with your kids and put together a measuring station.

Step 2:

Cream, in a large bowl, butter, sugars, egg, water and vanilla together on medium speed of electric mixer, until light and fluffy. Add flour, soda and spices and beat on low speed until blended. Stir in oats and chocolate chips. Drop dough by heaping tablespoonfuls (15 mL) onto prepared baking sheets. Press lightly.

Step 3:

Bake in preheated oven for 10 to 12 minutes or until set and lightly golden. Remove to rack and cool completely.

While the cookies are baking, have your kids prepare a decorating station for their ice cream sandwich cookies. Set out bowls with chocolate chips, and try adding coloured sprinkles or nuts too.

Images

