THE J.M. SMUCKER Co

Oatmeal Ice Cream Sandwich Cookies

Prep Time	Cook Time	Serves	Difficulty
10 mins	12 mins	30	N/A

Ingredients

- 3/4 cup (175 mL) butter, softened
- 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

  Robin Hood® Original All Purpose Flour

- 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) raisins or chocolate chips
- ice cream
- sprinkles
- coloured sugars
- chocolate chips
- nuts

Directions

Step 1:

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

Step 2:

Cream, in a large bowl, butter, sugars, egg, water and vanilla together on medium speed of electric mixer, until light and fluffy. Combine flour, soda and spices in medium mixing bowl. Add to creamed mixture, beating on low speed until blended. Stir in oats and raisins. Drop dough by heaping tablespoonfuls 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.

Create your own at-home ice cream parlour! Set out the ice cream flavours and cookies to get started. Then set up a “Rolling Station” where your kids can have fun adding decorations to their yummy treats.

Images