



THE J.M. SMUCKER CO.

# Oatmeal Cookie Ice Cream Sandwiches

**Prep Time** **Cook Time** **Serves** **Difficulty**

10 mins N/A 12 N/A

## Ingredients

- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour  
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- 3/4 cup (175 mL) **Robin Hood®** Large Flake Oats  
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- 1/2 tsp (2 mL) ground cinnamon
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) All-Vegetable Shortening
- 1/2 cup (125 mL) packed brown sugar
- 1 tbsp (15 mL) corn syrup
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 4 cups (1 L) vanilla ice cream
- 1/3 cup (75 mL) toasted coconut (optional)

## Directions

### Step 1:

Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper. Whisk together flour, oats, cinnamon, baking soda and salt.

### Step 2:

In separate bowl and using electric mixer, beat together shortening, brown sugar and corn syrup; beat in egg and vanilla. Stir in flour mixture until combined.

### Step 3:

Drop heaping tablespoonfuls of batter onto baking sheets, about 2 inches (5 cm) apart. Press down lightly with flour-dusted fork. Bake for 7 to 9 minutes or until golden. Let cool on baking sheets for 1 minute; transfer to racks and let cool completely.

### Step 4:

Sandwich 1 small scoop of ice cream between two cookies. Immediately roll in coconut (if using). Freeze on baking sheet for 1 to 2 hours or until firm. Wrap in parchment paper or waxed paper and store in freezer.

## Images

