

Dustin Harder, The Vegan Roadie

THE HOTEL COOKIE ICE CREAM SANDWICH

Category: Dessert

Diet: Vegan

Cuisine: American

There is a certain hotel that gives their guests chocolate chip cookies upon check-in. This cookie is so decadent, rich, and delicious—and they always serve it warm to boot! These cookies are so good that I would ignore the “upon check-in only” cookie policy and walk up and get one every time I went through the lobby back in my nonvegan days. Gluttony at its finest! This is my version of that cookie.

Ingredients:

2 tablespoons (14 g) flax meal

¼ cup (60 ml) water

1 cup (225 g) vegan butter

¾ cup (170 g) packed organic light brown sugar

¾ cup (150 g) organic cane sugar

2¼ cups (282 g) all-purpose flour,

½ cup (50 g) oat flour (see Tip)

1½ teaspoons baking soda

1 teaspoon sea salt

½ teaspoon ground cinnamon

1 tablespoon (15 ml) vanilla extract

Juice of ½ lemon

1½ cups (175 g, or one 10-ounce bag) vegan mini chocolate chips (use regular size if desired)

1 cup (120 g) chopped walnuts

Directions:

Preheat the oven to 400°F (200°C, or gas mark 6)

Line a baking sheet with parchment paper. (If you have 2 sheets, use them.)

Combine the flax with water and set aside for 5 minutes, until thickened.

In a large bowl with a hand mixer, or in a stand mixer fitted with the paddle attachment, cream together the butter, brown sugar, and cane sugar until smooth.

Add the flax mixture, all-purpose flour, oat flour, baking soda, salt, cinnamon, vanilla, and lemon juice. Mix on medium speed until well combined.

Add the chocolate chips and walnuts and mix until equally dispersed throughout the dough.

Measure out 3 tablespoons (66 g) of dough and create a ball. Transfer to the prepared baking sheet and gently flatten with the palm of your hand. Repeat with the remaining cookie dough, leaving 2 inches (5 cm) of space between each cookie.

You will likely need to bake them in 2 batches. Bake for 8 minutes, rotate the baking sheet, and bake an additional 7 minutes, or until the cookies have spread and browned on the edges.

Remove from the oven, carefully transfer to a cooling rack, and cool completely.

Freeze for 1 hour before making the ice cream sandwiches.

Let the ice cream set out at room temperature for 5 to 10 minutes, until it's easily scooped from the container.

Using a ½ cup measuring cup, scoop the ice cream onto the flat side of a cookie, then top with the bottom side of another cookie and smooch down to spread the ice cream. Repeat with the remaining cookies.

Freeze sandwiches until ready to serve. Sandwiches can be frozen for up to 1 month when wrapped in plastic or stored in a sealed container, but best when served within 2 weeks.

Yield: 6 servings

Tip: If you don't have oat flour, simply create your own by processing ½ cup (40 g) rolled oats in a food processor or high-speed blender until ½ cup fine meal is formed.