



Chocolate Chip Cookies and Ice Cream Sandwiches

NIBBLEDISH CONTRIBUTOR

Ingredients

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- ? 1 cup (2 sticks) very soft butter
- ? $\frac{3}{4}$ cup packed golden brown sugar
- ? $\frac{1}{4}$ cup granulated sugar
- ? $\frac{1}{4}$ cup pure cane sugar (turbanado)
- ? $\frac{1}{4}$ cup honey
- ? 1 egg
- ? 1 tsp vanilla extract
- ? $2 \frac{1}{4}$ cup all-purpose flour
- ? 1 tsp baking soda
- ? 1 tsp salt
- ? 1 bag favorite chocolate chips/chuncks
- ? OPTIONAL: $1 \frac{1}{2}$ cups nuts of your choice

Instructions

Preheat Oven: 375°

Step 1: Combine dry ingredients, flour, baking powder and salt in a small bowl. Set aside.

Step 2: Mix sugars, butter, honey and vanilla in a larger bowl, until creamy. Then add pre-beaten egg and mix in.

Step 3: Slowly add and mix in dry ingredient mixture to the larger bowl. Mix until all dry ingredients are well incorporated.

Step 4: Stir in the entire bag of chocolate! (OPTIONAL: Stir in nuts.)

Step 5: Place about a spoonful of the batter onto a greased pan. Bake for 8 to 10 minutes.

Step 6: Pull cookies out and let cool on pan for 3 to 5 minutes.

Step 7: Remove from pan and let cool further on wire rack or eat them right away while they are still good and hot.

To make Ice Cream Sandwiches:

Step 1: Follow directions for cookies; only cook cookies for 1 to 2 more minutes.

Step 2: Let the cookies cool until they are still warm, but not falling apart completely.

Step 3: Grab your favorite tub of ice cream and put a scoop on one cookie, top with a second cookie and Enjoy with some napkins!