## Chocolate Chip Cookies and Ice Cream Sandwiches

NIBBLEDISH CONTRIBUTOR

## Ingredients

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? 1 cup ( 2 sticks) very soft butter
? $3 / 4$ cup packed golden brown sugar
? $1 / 4$ cup granulated sugar
? $1 / 4$ cup pure cane sugar (turbanado)
? $1 / 4$ cup honey
? 1 egg
? 1tsp vanilla extract
? $21 / 4$ 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: 375º
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: Flow 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!

