Amaretto Chocolate Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 cup old-fashioned oats
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter, room temperature
1 cup light brown sugar
1 cup granulated sugar
2 large eggs, room temperature
1/2 teaspoon pure almond extract
1/2 teaspoon vanilla extract
1 (12-ounce) bag semisweet chocolate chips
1 cup whole almonds, toasted and chopped
3 pints vanilla ice cream, softened slightly
1/3 cup amaretto liqueur

Instructions

1. Finely chop the oats in a food processor. Mix in the flour, baking powder, baking soda, and salt. Set aside.

2. Using an electric mixer, beat the butter and sugars in a large bowl until fluffy. Scrape down sides of mixing bowl.

3. Beat in the eggs and extracts.

4. Add the flour mixture in three parts and stir just until blended.

5. Stir in the chocolate chips and chopped almonds.

6. Drop 1 rounded tablespoonful of dough onto parchment paper lined baking sheets, spacing 1-inch apart (do not flatten dough).

7. Slide into a preheated oven at 325 degrees. Bake until the cookies are golden (cookies will flatten slightly), about 13 minutes.

8. Cool the cookies on the baking sheets for about 5 minutes. Transfer to a cooling rack and cool completely.

9. Place the softened ice cream in a large bowl. Mix in the amaretto. Cover the ice cream mixture and freeze until firm, at least 3 hours.

10. Make the sandwiches! Arrange the cookies, flat side up, on a baking sheet. Top each with a scoop of ice cream, then another cookie, flat side down, pressing slightly to adhere. Enjoy!

You can cover and freeze the sandwiches for at least 3 hours if you want them firmer. Sandwiches can be made up to 4 days ahead. Wrap each sandwich with plastic wrap and keep frozen. The cookies also can be prepared 1 day ahead. Store airtight at room temperature.