



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.

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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.