



Crispy Ginger Cookie Ice Cream Sandwiches

Make these delights ahead of time; it takes about 6 hours to harden up enough so the ice cream does not squish out the sides.

Ingredients

- 1 (6 oz) box [Pamela's Crispy Ginger Cookies](#)
- 1 quart vanilla ice cream

Directions

A few hours before you want to assemble the Ice Cream Sandwiches, place the whole box of Crispy Ginger Cookies in the freezer (even better overnight). This allows the sandwiches to be made without the cookies breaking. Line rimmed sheet pan that fits in your freezer with parchment paper and put in freezer to chill.

TO ASSEMBLE SANDWICHES: Take the ice cream out of the freezer and allow to soften on the counter 10 to 20 minutes, depending on how cold your freezer holds the ice cream. It should be soft enough to make a scoop fairly easily. Work with pairs of cookies; place one frozen cookie top side down, place a large rounded scoop of ice cream on top, add the second frozen cookie top side up, and gently squeeze the cookies together, until the ice cream fills the space between the cookies. Use your finger or small offset spatula to even out where there might be too much or not enough. Place each completed sandwich into freezer onto chilled sheet pan. Repeat, making four more sandwiches.

Allow the sandwiches to harden up in the freezer for about an hour, then remove from freezer, and wrap each sandwich separately in plastic wrap, wax paper, or parchment paper. After all are wrapped, place in a single layer in a freezer bag and return to the freezer. Freeze Ginger Ice Cream Sandwiches at least 6 hours before serving. Cookies will soften over time in the freezer.

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