



Sorbet Sandwiches

A delicious and colorful treat! The sandwiches should be made a day or two before you want to eat them. Made with [Pamela's All-Purpose Flour Artisan Blend](#) or [Pamela's Bread Mix](#).

Ingredients

- 1¾ cup [Pamela's All-Purpose Flour Artisan Blend](#) (245 gr.) or [Pamela's Bread Mix](#) (262 gr.)
- ⅔ cup cocoa powder
- ¼ tsp baking soda
- ½ cup brown sugar
- ¼ cup sugar
- ½ tsp salt
- 12 TBSP butter, melted and cooled
- 2 whole eggs plus 1 yolk, beat together OR egg replacer equivalent to 3 eggs
- 2 tsp vanilla
- 2 quarts sorbet, sherbet, gelato, etc.

Directions

Note: These sandwiches should be made a day or two before you want to eat them. Make the cookies a day before assembly, to give the cookies time to harden a little. Let the sandwiches keep in the freezer after assembly and wrapping to let a moisture exchange take place between cookie and sorbet.

COOKIES

In the bowl of a stand mixer, whisk together either Pamela's All-Purpose Flour Artisan Blend or Bread Mix, cocoa powder, baking soda, sugars and salt. Add butter and mix. Add eggs and vanilla. Mix until it comes together on low, about 1 minute, scraping sides as needed. Dough will be shiny and pliable when done.

Divide dough in half and roll between 2 sheets of sprayed parchment paper. You want to roll these as thin as possible, 1/8-inch or less. Each sheet will roll out to about 12 x 16-inches. (This size will make a thin dough; if they are too thick it is hard to bite through the sandwich without the ice cream squishing out.) Place on a sheet pan in freezer for about 10 minutes or refrigerator until firm. Meanwhile, roll out the other half of the dough and chill.

Pre-heat oven to 325° with rack in center of oven. Once rolled dough is chilled, remove top piece of parchment, and use cookie cutters to cut to desired shapes. Use a metal spatula to remove scraps from around the cut shapes, and slide under the dough shape to place on parchment-covered sheet pan, with at least 1 inch in-between each one. If dough starts to get warm it is hard to work with, so put back in to chill and work with the other sheet pan. Once sheet pan is full, poke 5 or more holes in each cookie, if desired, for a traditional look. Bake in oven 6 to 7 minutes, until cookie springs back when touched. Do not over bake, or cookies will not soften as

nicely with the ice cream. Cook one sheet pan at a time.

Cool on sheet pan on a wire rack until completely cooled. They will be thin and fragile when warm, so move carefully. Store in a cool oven overnight to stiffen cookies slightly before assembly.

PREPARE SORBET

Use small cookie cutters if using a quart size container; sorbets seem to only come in that smaller size. Containers that are made of cardboard are easy to cut off with scissors, compared to hard plastic. If using a larger cutter consider using a sherbet that comes in a larger container.

Cover rimmed sheet pan with parchment paper. Chill another lined sheet pan in the freezer. Cut off the container or let sorbet soften enough to get it out of the container whole. Run an offset spatula or knife around the inside edge to help loosen the sides and make it melt faster. Once out of the carton, cut a small edge off the side and lay the sorbet on that flat edge, and cut into slabs, $\frac{1}{2}$ to $\frac{3}{4}$ -inch thick. Lay each slab onto the chilled sheet pan, and flatten with an offset spatula if necessary to even out a thick edge. Cover cut slabs with a second piece of parchment and place back in the freezer.

Repeat with second quart, working quickly so it does not melt too much. Allow to totally re-freeze before using the same cookie cutters to cut out the sorbet. Remove excess sorbet and lift sorbet and cookie cutter onto a fresh piece of parchment. Remove cutter and repeat until you have enough sorbet slabs to match with two cookies. Chill again until hard.

ASSEMBLY

Lay out the cookies, matching cookies one right side up and one right side down. Place sorbet slab on cookie that is turned right side down, top with right side up cookie. Immediately wrap in wax paper or plastic wrap, and place back onto chilled sheet pan, and back into the freezer. (If you want to individually wrap the sandwiches, set each sandwich about 4" from the bottom of the wax paper. Fold the bottom up and over sandwich, tucking in the sides and folding back over the top end, like gift wrapping.)

Sandwiches defrost quickly. Serve immediately after removing from freezer. Makes approximately twelve to fourteen 3" sandwiches (about twenty-eight 3" cookies).

Chef's Note: We not only used sorbet, but gelato and sherbet too. Pick your favorite flavors or be adventurous. One of our favorites was pickle pear sorbet!

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