

More than 1 hour (plus chilling time)

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1. Old-school PB&J

Makes about 13-15 ice-cream sandwich cookies.

Preheat oven to 180°C and line 1-2 baking trays with baking paper. Cream ½ cup (125g) softened butter, ½ cup (125ml) each white sugar and brown sugar until light, fluffy and pale. Add 1 cup (250ml) peanut butter and mix well. Mix in 1 egg and 1 tsp (5ml) vanilla paste or essence. Sift together 1⅓ cup (200g) cake flour and ½ tsp (3ml) each baking powder and bicarb. Fold dry ingredients into butter mixture to form a dough.

Cover and allow to rest in the fridge for 15 minutes to 1 hour. Roll into balls, about 1 Tbsp (15ml) each, and arrange onto a lined baking tray about 2cm apart. Press down with a fork, turn the fork perpendicular and press one more time.

Bake for 12-15 minutes and allow to cool completely on a cooling rack. To assemble, spoon 1 scoop of strawberry frozen yoghurt on one cookie, drizzle with strawberry or raspberry jam and sandwich closed with another cookie.



2. Choc-mint

Makes about 20 ice-cream sandwich cookies.

COOK'S NOTE

When slicing a log of cookie dough, turn the log 2cm after each slice to maintain a perfectly round biscuit instead of ending up with a rectangle.

Preheat oven to 180°C and line 1-2 baking trays with baking paper. Cream 1½ cups (300g) softened butter and 1 cup (130g) icing sugar together until light and creamy. Add 2 large eggs, one at a time, mixing until fully incorporated before adding the next one. Stir in 1 tsp (5ml) vanilla paste or essence and mix in 2 cups (300g) cake flour and 1 cup (125g) cocoa powder to form a dough. Divide dough into two.

Place a sheet of baking paper on a work surface and roll out dough to about 2 cm thick. Cut out 8-9cm discs using the fluted side of a cookie cutter. Cover in clingwrap and chill in the fridge for about 30 minutes. Remove from the fridge and place dough discs on trays, leaving space between them to expand.

Bake for 12 minutes, turning the trays halfway through. Cool on a wire rack. Bake another batch with leftover dough or store it in the fridge. Store biscuits in an airtight container for up to 2 weeks if not using immediately. To assemble, spoon 1 scoop choc-mint ice cream on one cookie and sandwich closed with another cookie.



3. Pineapple and passion fruit waffle sandwich

Makes about 6 ice-cream sandwich cookies.

Blitz together 1 whole peeled and cubed pineapple, 3 Tbsp (45ml) honey and half a tub (120g) granadilla pulp until smooth. Spoon into a freezer-safe container and freeze for about 1-3 hours. To assemble, spoon 1 scoop of the sorbet onto 1 small toasted PnP syrup waffle, drizzle with some of the remaining pulp and sandwich closed with another waffle. Serve.



4. Smarties and Vanilla

Makes about 20 ice-cream sandwich cookies.

Preheat oven to 180°C and line 1-2 baking trays with baking paper. Combine 1 box (170g) chopped Smarties (reserve a some smarties for later) with a 2L tub vanilla ice cream and return to the freezer. Cream 1½ cups (300g) softened butter and 1 cup (130g) icing sugar together until light and creamy. Add 2 large eggs, one at a time, mixing until fully incorporated before adding the next one. Stir in 1 tsp (5ml) vanilla essence and mix in 3 cups (450g) cake flour to form a dough. Divide dough into two and add ½ cup (60g) cocoa powder to one half.

Place a sheet of baking paper on a work surface and roll each portion of dough into a 30cm log of 4-5cm thick. Cover in clingwrap and chill in the fridge for a few hours. Slice 8mm-thick discs from logs and place dough discs on trays, leaving space between them to expand. Bake for 12 minutes, turning the trays halfway through. Cool on a wire rack. Bake another batch with leftover dough or store in the fridge. Store biscuits in an airtight container for up to 2 weeks if not using immediately. To assemble, spoon 1 scoop of ice cream on one cookie and sandwich closed with another cookie. Roll in some more crushed Smarties and serve.



5. Salted Caramel and ginger
Makes about 20 sandwich cookies.

COOK'S NOTE

Cookies only become crisp when cooled (when the sugar hardens again) so the golden colour of the cookie, not its texture ('crispiness'), should be your baking guide.

Preheat oven to 200°C and line 2 baking trays with baking paper. Gently fold in cubed fudge or toffees into 2L vanilla ice cream. Beat 1 can (360g) Caramel Treat until smooth and swirl through ice cream and return to freezer.

Cream 1 cup (250g) softened butter and 2 cups (400g) muscovado or treacle sugar together for 5-8 minutes. Add 1 large egg, 1 egg yolk, 1 tsp (5ml) vanilla and mix well. Add 2½ cups (375g) self-raising flour, ½ tsp (3ml) salt, 2 Tbsp (30ml) ground ginger, 1 tsp (5ml) ground cinnamon and mix to form a solid dough (taking care not to overmix it). Roll dough into balls in the palm of your hand, then roll in ½ cup (100g) sugar to coat. Place on baking trays 5-6cm apart, as they will spread out.

Bake for 10-12 minutes until golden. Cool in the trays until crisp, then place on a wire rack to cool down completely. Bake another batch with leftover dough. To assemble, spoon 1 scoop of ice cream on one cookie and sandwich closed with another cookie.



6. Tutti frutti

Makes about 20 ice-cream sandwich cookies.

Preheat oven to 180°C and line 1-2 baking trays with baking paper. Combine 1 packet (100g) Jelly Tots with a 2L tub vanilla ice cream and return to the freezer. Cream 1½ cups (300g) softened butter and 1 cup (130g) icing sugar together until light and creamy. Add 2 large eggs, one at a time, mixing until fully incorporated before adding the next one. Stir in 1 tsp (5ml) vanilla essence or paste and mix in 3 cups (450g) flour to form a dough. Divide dough into 5 and add about 2-4 drops of different food colouring to each.

Place a sheet of baking paper on a work surface and roll each portion of dough into one 30cm log of 4-5cm thick. Cover in clingwrap and chill in the fridge for a few hours. Slice 8mm-thick discs from logs and place biscuits on trays, leaving space between them to expand.

Bake for 12 minutes, turning the trays halfway through. Cool on a wire rack. Bake another batch with leftover dough or store it in the fridge. Store biscuits in an airtight container for up to 2 weeks if not using immediately. To assemble, spoon 1 scoop of ice cream on one cookie and sandwich closed with another cookie. Roll in 1 packet (100g) roughly chopped Jelly Tots and serve.



7. The classic cookies and cream

Makes about 14-16 ice-cream sandwich cookies.

Preheat oven to 180°C and line 1-2 baking trays. Cream $\frac{1}{2}$ cup (125g) softened butter and 1 cup (200g) sugar until light and creamy. Add 1 egg and 1 tsp (5ml) vanilla paste or essence. Add $1\frac{1}{2}$ cups (225g) cake flour and $\frac{1}{2}$ cup (75g) cocoa powder to butter mixture and mix to form a dough. Roll dough out to about 2cm thick. Cut out rounds using a 8-9cm cookie cutter. Allow to rest in the fridge for 15-20 minutes.

Bake for 12-15 minutes, turning the trays halfway through if your oven has hot spots. Bake another batch with leftover dough or store it in the fridge. Store biscuits in an airtight container for up to 2 weeks if not using immediately. To assemble, spoon 1 scoop of vanilla ice cream on one cookie and sandwich closed with another cookie. Roll in crushed Oreo cookies and serve.



8. The iconic choc chip vanilla

Makes about 10-12 ice-cream sandwich cookies.

Combine 1 cup (250g) each softened butter, brown sugar and white sugar and 1 Tbsp (15ml)

vanilla essence or paste. Gradually add 2 eggs and 1 yolk. Sift together $2\frac{1}{3}$ cups (200g) cake flour, 1 tsp (5ml) bicarbonate of soda and $\frac{1}{2}$ tsp (3ml) salt. Fold sifted dry ingredients and 1 cup (170g) chocolate chips into the sugar mixture to form a dough. Using a medium-sized ice cream scoop (or use 2 Tbsp spoons), scoop balls of dough onto a baking tray, leaving 2cm spaces between. Allow to rest in the fridge for 30 minutes at 180°C.

Bake for 15-20 minutes. Cool on a wire rack. Store biscuits in an airtight container for up to 2 weeks if not using immediately. To assemble, spoon 1 scoop of ice cream on one cookie and sandwich closed with another cookie.