

Masters Ice Cream Sandwich

INGREDIENTS

- 1 bag sugar cookie mix (your favorite brand — better than the dough tube!)
- 1 egg
- 1 stick (½ cup) butter, softened
- White sugar (for pressing cookies)
- Your favorite ice cream (vanilla, cookies & cream, strawberry, etc.)

DIRECTIONS

1. Preheat oven according to cookie mix instructions.
2. In a bowl, combine sugar cookie mix, egg, and softened butter. Mix until dough forms.
3. Divide dough into 12 equal-sized balls.
4. Place on a lined baking sheet.
5. Dip the bottom of a Kerr (or flat-bottom) jar in water, then in white sugar.
6. Gently press down each dough ball to flatten and give it that sweet sparkle.
7. Bake according to package instructions (usually 8–10 minutes) until edges are just golden.
8. Let cool completely.
9. Let ice cream soften on the counter for approx. 20 minutes.
10. Spoon a generous amount onto 6 cookies, then top with the other 6 to make sandwiches.
11. Use the back of your spoon to smooth out edges.
12. Place sandwiches back in the freezer for at least 2 hours to firm up.