

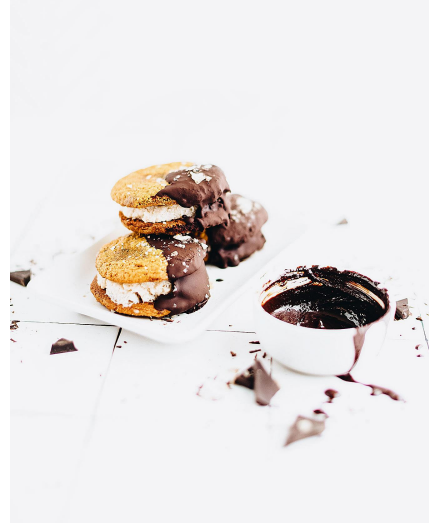
*Salted Dark Chocolate Chip Cookie Nice Cream Sandwiches - Made with an easy homemade banana ice cream, sandwiched between two soft chewy cookies and half drenched in a salted dark chocolate shell.*

**(Dairy-free, gluten-free, refined sugar-free, and grain-free)**

**PREP TIME: 45 MIN | COOK TIME: 15 MIN | SERVINGS: 12 COOKIES**

## Cookies

- 1 egg
- 1/2 cup cashew or sunflower butter
- 1/2 cup coconut sugar
- 1/2 cup dark chocolate chunks
- 1/2 cup cassava flour
- 1/4 cup coconut oil
- 2 Tbsp plant based milk
- 1 tsp vanilla extract
- 1/2 tsp baking soda
- 1/4 tsp sea salt



## Nice cream

- 2 cups frozen banana slices (1 large banana)
- 2-4 Tbsp milk of choice
- 1 tsp vanilla extract
- pinch of sea salt

## Salted Dark Chocolate Shell

- 1/2 cup dark chocolate chips
- 1 tbsp coconut oil
- Smoked (or regular) sea salt flakes

## Directions

1. Prepare the cookie dough by combining the wet ingredients in a medium mixing bowl. Mix in the dry ingredients minus chocolate chips until well combined. Fold in the chocolate chips and set cookie batter in the fridge for at least 30 minutes to firm up.
2. While the dough is chilling, prepare the banana nice cream by combining all ingredients into a blender or processor until smooth and creamy. May adjust the liquid portion as you want a "soft serve" texture. Transfer ice cream to a bread pan to freeze.

3. Freeze banana nice cream for 1-2 hours so that it hardens enough to scoop like ice cream, but isn't too hard where you can't scoop it.
4. When you are ready to make the cookies, preheat the oven to 350 degrees and line a baking sheet with parchment paper.
5. Using a cookie scoop, scoop out 1-2 Tbsp of cookie dough and roll into a ball (if 2 Tbsp will make 6 large cookies | 1 Tbsp 12 cookies)
6. Bake for 12-15 minutes and let rest for 10 minutes before transferring cookies to a cooling rack.
7. Top with smoky flaky sea salt and eat as is or wait oh so patiently so that you can make either ice cream sandwiches or crumble the cookies into the ice cream and make cookie dough ice cream!
8. If you want to dip the ice cream sandwiches into chocolate, simply melt 1/2 cup dark chocolate chips with 1 tbsp coconut oil and dip premade sandwiches into the melted chocolate. Set sandwiches on a freezer safe plate and freeze for 5-10 min or longer until ready to eat! Sprinkle additional sea salt flakes on chocolate just before you put them in the freezer!
9. Eat immediately or store in the freezer in a freezer safe container for up to a month...if you can wait that long!