QUEEN
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PREP: 20 min
COOK: 15 min
SERVES: 12

Salty Pecan, Vanilla & Oat Ice Cream Sandwiches

These chewy ice cream sandwich biscuits are like a new-school take on an ANZAC and with the extra hit of salt, and a filling of creamy vanilla ice cream, it's easy to see why they're billed as the perfect summertime treat. Our salty pecan, vanilla and oat ice cream sandwiches require just 20 minutes to make and 15 to cook, so why not get started on this delectable ice cream sandwich recipe today?

Ingredients

1 cup (150g) plain flour
1 cup (90g) rolled oats
1 cup (160g) brown sugar
1 tsp sea salt
½ cup (60g) pecans, chopped
150g butter
1 tsp Queen Organic Vanilla Bean Paste
1 tsp baking soda
2 tbsp boiling water

Method

STEP 1

Preheat the oven to 160C (fan forced) and line 2 baking trays with baking paper.

STEP 2

Place all dry ingredients in a bowl and stir to combine.

STEP 3

Melt the butter and vanilla together in a medium saucepan or microwave.

STEP 4

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Ingredients

Vanilla bean ice cream, to serve

Method

Stir the baking soda and boiling water together in a small bowl, and then add to the butter. Be careful, because it will foam up.

STEP 5

Quickly add the butter to the dry ingredients and stir together with a wooden spoon.

STEP 6

Take tablespoons of the mixture and roll them into walnut sized balls. Place them on the baking trays, leaving plenty of room between them as they spread to double their size.

STEP 7

Bake for 10-12 minutes or until golden brown and spread. Cookies will be very soft, leave them to cool on the tray for five minutes before transferring to a wire rack.

STEP 8

Once cooled,create ice cream sandwiches with a scoop of vanilla ice cream and serve immediately, yum!

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