Ice Cream Sandwiches

12 tablespoons butter, room temperature
1 cup granulated sugar
2/3 cup cocoa powder
1 large egg
1 1/2 teaspoons vanilla extract
1 1/4 cups all-purpose flour
extra flour and cocoa for dusting
1 gallon ice cream of your choice
chocolate cookie wafers

Directions

1. In the bowl of an electric mixer, cream together the butter and sugar on medium speed until light and fluffy, about 3 minutes.
2. Add the cocoa powder, reduce the speed to low, and let it mix while scraping down the sides of the bowl occasionally.
3. Add egg and vanilla. Beat until well combined.
4. With the mixer on low, add the flour and mix until well combined.
5. Wrap the cookie dough in plastic wrap and chill for at least 4 hours.
6. When ready to bake, preheat oven to 350 degrees Fahrenheit.
7. Make a mixture of 50/50 flour and cocoa and dust surface to prevent sticking (the cocoa powder will keep the cookies dark brown once baked).
8. Roll out the dough to 1/8-inch thickness and cut out desired shapes.
9. Arrange cookies on a parchment-lined baking sheet about an inch apart (these cookies don't spread very much) and bake for 10-12 minutes.
10. Allow cookies to cool completely on wire racks before assembling the ice cream sandwiches.

For Ice Cream Sandwich Assembly:

1. Remove ice cream from freezer and allow to soften for 5-10 minutes.

2. Spread softened ice cream into silicone molds and place back into freezer to firm up.
3. When cookies are cooled, remove ice cream from mold and place on the underside of one cookie. Place a second cookie on top of ice cream and press down gently. Serve immediately or cover with plastic wrap and place in freezer to enjoy later.