

Pumpkin Cookie ICE CREAM SANDWICH

From Disney's Animal Kingdom Theme Park at Walt Disney World® Resort

INGREDIENTS

MAKES 4 ICE CREAM SANDWICHES

Pumpkin Cookies

1 1/2 cups all-purpose flour

1 tsp ground cinnamon

1/4 tsp ground ginger

1/4 tsp ground cloves

1/8 tsp ground nutmeg

1/8 tsp allspice

1/2 tsp baking soda

1 tsp cream of tartar

1/4 tsp salt

1/2 cup unsalted butter

1 cup granulated sugar, divided

1/4 cup light brown sugar, packed

1 egg yolk

1 tsp vanilla extract

1/3 cup pumpkin purée

Ice Cream Sandwiches

4 (1/2 cup) scoops vanilla ice cream (or ice cream of choice) ½ cup holiday sprinkles

DIRECTIONS

For Pumpkin Cookies:

- Whisk together flour, cinnamon, ginger, cloves, nutmeg, allspice, baking soda, cream of tartar, and salt in small bowl until combined. Set aside.
- 2. Cream together butter, 1/2 cup granulated sugar, and brown sugar in mixing bowl of electric mixer using paddle attachment for 1-2 minutes. Mix in egg yolk and vanilla on low speed until combined.
- 3. Mix in pumpkin purée on low speed, making sure to scrape down sides.
- 4. Add dry ingredients and mix until combined.
- 5. Scoop into 8 balls (1/4 cup each) on a large plate lined with parchment paper and chill for 1 hour.
- 6. Preheat oven to 325°F. Line cookie sheets with parchment paper.
- 7. Pour remaining 1/2 cup granulated sugar into medium bowl.
- 8. Roll chilled cookie balls into granulated sugar and place on cookie sheets, 2-3 inches apart, and bake 17-20 minutes until edges are browned and centers begin to set.
- 9. Remove from oven and cool completely.

For Pumpkin Cookies Ice Cream Sandwiches:

- 1. Pour holiday sprinkles onto large plate.
- Place 1 scoop of ice cream between two cookies and gently press until ice cream spreads out to the edges of the cookies. Roll edges of cookie sandwich in holiday sprinkles.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. | © Disney