

Birthday Cake Ice Cream Sandwiches: Fun, Festive & Easy!

Birthday Cake Ice Cream Sandwiches



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

For the Cookies: $\frac{1}{2}$ cup (1 stick) unsalted butter, softened

1 cup granulated sugar

1 large egg

1 tsp vanilla extract

1 $\frac{1}{2}$ cups all-purpose flour

1 tsp baking powder

... tsp salt

... cup rainbow sprinkles (jimmie-style or confetti)

For the Filling: 1 $\frac{1}{2}$ quarts birthday cake ice cream, slightly softened (or vanilla ice cream with extra sprinkles)

DIRECTIONS

1. Prepare Cookie Dough: In a large mixing bowl, using an electric mixer, cream together the $\frac{1}{2}$ cup softened unsalted butter and 1 cup granulated sugar until light and fluffy, about 2-3 minutes. Beat in the 1 large egg and 1 teaspoon vanilla extract until well combined. In a separate medium bowl, whisk together the 1 $\frac{1}{2}$ cups all-purpose flour, 1 teaspoon baking powder, and ... teaspoon salt. Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix. Gently fold in the ... cup rainbow sprinkles until evenly distributed. Cover the dough and chill in the refrigerator for at least 30 minutes (or up to 1 hour). This helps prevent spreading during baking.
2. Bake Cookies: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper. Scoop rounded tablespoons of cookie dough onto the prepared baking sheet, leaving about 2 inches between them. These cookies will serve as the top and bottom of your sandwiches. Bake for 8-10 minutes, or until the edges are lightly golden brown and the centers are set. The cookies should still be slightly soft when you remove them from the oven. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. It's crucial that the cookies are completely cool before assembling the sandwiches.
3. Prepare Ice Cream: Take the 1 $\frac{1}{2}$ quarts birthday cake ice cream out of the freezer and let it sit at room temperature for about 10-15 minutes to soften slightly. It should be pliable enough to scoop and spread, but not melted.
4. Assemble Sandwiches: Once the cookies are

completely cool, choose two cookies of similar size for each sandwich. Place one cookie, flat side up, on your work surface. Scoop a generous amount of the slightly softened birthday cake ice cream onto the center of the cookie. Use an offset spatula or the back of a spoon to gently spread the ice cream to the edges. Place a second cookie on top, flat side down, and gently press down to create a sandwich. The ice cream will spread to the edges. Smooth the edges of the ice cream with a clean offset spatula if desired, or roll the edges in extra sprinkles for a fun finish.

5. 5. Freeze & Serve: Place the assembled ice cream sandwiches on a baking sheet lined with parchment paper. Freeze for at least 1-2 hours, or until the ice cream is firm. This ensures they hold their shape and are ready to enjoy. Serve firm and enjoy your festive Homemade Birthday Cake Ice Cream Sandwiches!

SWAPS & NOTES

Butter (Cookies): Use unsalted butter, softened to room temperature, for proper creaming with the sugar.

Sprinkles (Cookies): Rainbow jimmie-style sprinkles or confetti sprinkles are best for the "birthday cake" look and feel.

Avoid nonpareils, as their color can bleed into the dough during baking.

Vanilla Extract: Use pure vanilla extract for the best flavor in the cookies.

TIPS FOR SUCCESS

Chill Cookie Dough: Chilling the dough helps prevent the cookies from spreading too much, ensuring a thicker, chewier cookie for the sandwich.

Don't Overbake Cookies: Bake just until golden around the edges and set.

Slightly underbaked cookies will be chewier once frozen.

Soften Ice Cream Slightly: This makes it much easier to scoop and spread without damaging the cookies.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/birthday-cake-ice-cream-sandwiches-fun-festive-easy/>