

## **Ice Cream Sliders (& Dutch Chocolate Cookies)**

1/2 cup Earth Balance  
2/3 cup sugar  
1 teaspoon Ener-G egg replacer  
2 tablespoons warm water  
1½ tablespoons rice milk  
1 teaspoon vanilla  
½ cup sorghum flour  
¼ cup sweet rice flour  
¼ cup tapioca flour  
½ cup unsweetened cocoa powder  
1 teaspoon xanthan  
¼ teaspoon salt  
1 pint Turtle Mountain Purely Decadent Coconut Vanilla Bean Ice Cream

Heat the oven to 350 degrees.

Whisk together the egg replacer and 2 tablespoons warm water. Beat shortening, sugar, mixed egg replacer, milk, and vanilla in a stand mixer until creamy.

Mix flours, cocoa, xanthan, and salt in a separate medium sized bowl. Stir these together with a wire whisk until they are thoroughly incorporated and there are no lumps.

Put the mixer on low and slowly add the dry ingredients to the wet mixture. Scrape the sides from time to time. Beat for a few minutes until all the ingredients are combined. The dough will be somewhat stiff.

Refrigerate the dough for about an hour.

Shape the dough into ¾-1 inch balls making sure they are uniform in size. Place onto a parchment lined cookie sheet about 1½ inches apart.

Cut a small piece of parchment—about 3 x 3 inches—and lay over one of the dough balls. With a large flat-bottomed glass or other object (I used a stainless steel measuring cup) firmly and evenly press down on the dough until it reaches about 3/16 inches in depth. Repeat with the remaining cookies.\*

Bake for 20 minutes. Remove from the oven and let sit for a minute or two. Using the same parchment square and flat-bottomed glass gently press the cookies one more time while they are warm. Remove to a wire rack and cool. Makes about 16-18 cookies.

Once the cookies are cool you can make the sliders or freeze the cookies for later use.

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To assemble the sliders: place one cookie flat side up. Place a small scoop of the ice cream on top of it and then press the second cookie (flat side down) onto the ice cream until it resembles a small ice cream sandwich.

Wrap each slider in wax paper and store in the freezer in a plastic container.

\*This recipe also makes very nice Dutch Chocolate Cookies. Just roll the dough balls in turbinado sugar and press each cookie lightly with the glass (using parchment) to squash them slightly. Bake a little longer—about 22 minutes total.