

**Yield:** 6    **Author:** Sweet Tea & Fried Pies



## Lavender Blackberry Ice Cream Sandwiches

These grown-up ice cream sandwiches pair a variation on my Mamaw's shortbread cookies with homemade Blackberry Gin & Tonic Swirl Ice Cream. They take a little time, but I promise they won't disappoint!

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Prep time: 10 M    Cook time: 6 hour    Total time: 6 H & 10 M

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### INGREDIENTS:

Blackberry Gin & Tonic Ice Cream (makes about 1½ quarts)

- ½ cup of white sugar (may increase to 1 cup if using tonic water)
- 2 tablespoons lemon juice
- 3 tablespoons gin
- ½ cup tonic water or 7up or other lemon-lime flavored soda
- 2½ cups heavy cream
- ⅓ cup seedless blackberry jam

Lavender Shortbread Cookies (makes 12 two-inch cookies)

- 2 cups of sifted all-purpose flour
- ¼ teaspoon baking powder
- 1 cup unsalted butter, soften
- ½ cup sifted powdered sugar
- 1 teaspoon lemon extract
- 1½ teaspoons culinary lavender buds

### INSTRUCTIONS:

To Make the Ice Cream

1. In a large bowl mix together sugar, lemon juice, gin and tonic water or lemon-lime soda. Stir the ingredients until the sugar is dissolved.
2. Whisk in the cream until it's the texture of a thick shake, but very be careful not to whip it.
3. Line 2 quart baking pan with plastic wrap. Transfer ice cream base to the pan and smooth ice cream evenly into pan with a spoon. It should be about 1-inch thick. Cover with plastic wrap and place it in your freezer. Freeze until soft the consistency of soft serve—firm but not hard.

4. Remove from freezer and dot the blackberry jam onto the ice cream and use a knife to create swirls. If your jam is firm, you may need to gently warm it, but allow to cool before adding to ice cream.
5. Cover with a small piece of plastic wrap, sticking directly to ice cream. Cover with a piece a parchment paper that fits just the surface of the ice cream. Cover the pan tightly with more plastic wrap. Freeze until firm, about 6 hours or overnight.

### To Make the Cookies

1. While the ice cream is setting, make your cookies.
2. In a medium bowl, sift together flour and baking powder and set aside.
3. Cream butter and powdered sugar in a large bowl or standing mixer until light and fluffy. Gradually blend in flour mixture.
4. Stir in lavender buds.
5. Divide the dough in half and shape into two large balls. Flatten the ball of dough into a ½” thick disk and wrap in plastic wrap. Chill for 2 hours in the refrigerator.
6. Preheat oven to 300 degrees and line two baking sheets with parchment paper.
7. Roll the dough out between two sheets of parchment paper, keeping it to a ¼” thickness. Using a 3-inch round cookie cutter, cut and place on prepared baking sheets about 1 inch apart. To keep cookies from spreading, place entire baking sheet of unbaked cookies into the freezer for 5 minutes.
8. Bake for about 20 minutes. Cookies will be pale but set.
9. Cool on baking sheet 2 minutes and then carefully move to a wire cooling rack and allow cookies to fully cool.

### Assembly

1. Once the cookies are completely cool, take out the ice cream from your freezer. Use the same cookie cutter to cut out portions of ice cream, sandwich the ice cream between two cookies, and place in freezer until ready to serve.

### NOTES:

This ice cream can also be made in an ice cream maker following the manufacturer's instructions.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
869.30	66.93	41.98	62.72	1.72

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
61.00	43.95	5.71	64.39	193.40

Recipe Developed by Kyla Kummer, Sweet Tea & Fried Pies © 2019. All rights reserved.