

chocococolate pumpkin ice-cream sandwiches

ingredients:

- 1 12oz. package (2 cups) semi-sweet chocolate chips*
- 2 ounces dark chocolate (60% cocoa or higher), chopped*
- 1/3 cup sugar*
- 2 eggs, whisked*
- 2 Tablespoons butter*
- 1/4 cup flour*
- 1 teaspoon vanilla*
- 1/4 teaspoon baking powder*
- 1 1/2 cup chopped salted pecans*

directions:

preheat oven to 350. line cookie sheet with parchment paper. in a medium saucepan combine 1 cup chocolate chips, chopped dark chocolate, and butter. stir on low heat until melted. remove from heat and beaten eggs, sugar and vanilla and mix until combined, with a wooden spoon. add flour and baking powder and mix until combined. stir in additional chocolate chips and salted pecans (dough will appear more wet than traditional cookies). drop rounded mound of dough (approx 2 tablespoons) on cookie sheet - space 2 inches apart. bake for 8 - 10 minutes or until edges are firm and surface looks dull. cool on cookie sheet 2 minutes before transferring to a wire rack. let cool completely. sandwich store-bought pumpkin ice-cream between 2 cookies and eat. store remaining cookies in an air-tight container, at room temp.