



Jennifer Bushman

**Spiced Oatmeal Cookie and Tahoe Creamery's Tahoe Harvest Pumpkin Fest™
Ice Cream Sandwiches** by Jennifer Bushman

Soft and chewy, chock full of oatmeal and raisins cookies make the perfect accompaniment for great Tahoe Creamery's Tahoe Harvest Pumpkin Fest™ ice cream sandwiches!

Makes approximately 10 Ice Cream Sandwiches

[1/2] cup plus [1/3] cup all purpose flour

[1/2] teaspoon baking soda

[1/4] teaspoon salt

[1/4] teaspoon ground cardamom

[1/4] teaspoon ground cinnamon

[1/8] teaspoon ground allspice

[1/2] cup (1 stick) unsalted butter, at room temperature

[3/4] cup packed dark brown sugar

1 large egg

1 teaspoon pure vanilla extract

1 [1/4] cup old-fashioned oatmeal

2 Pints Tahoe Creamery's Tahoe Harvest Pumpkin Fest™ Ice Cream

[1/2] cup raisins

1. Preheat the oven to 350 F.
2. In a medium bowl, sift together the flour, baking soda, salt, and spices. Beat the butter until light and fluffy on medium speed in an electric mixer fitted with the paddle attachment, about 3 minutes. Add the brown sugar and beat until mixture is smooth. Add the egg and vanilla extract and mix just until well combined. Reduce the speed to low and add flour mixture.
3. Stir until just combined and do not over mix. Fold in the oats and raisins.
4. Drop the dough by tablespoonfuls onto parchment-lined baking sheets, spacing 1[1/2] inches apart. Using moistened fingertips, flatten cookies slightly.
5. Bake in the preheated oven for 12 minutes, until the cookies are golden brown. Cool on the baking sheets for 5 minutes and remove to a wire rack.
6. Soften the Tahoe Creamery Pumpkin Ice Cream, slightly. Spread enough ice cream on the bottom of one cookie to create a 1 inch pumpkin ice cream layer. Top with another cookie, bottom side down. Spread the ice cream smooth along the cookie layers with a spatula to fill in any gaps in between the ice cream and the cookies. Wrap tightly in plastic wrap and freeze for 24 hours. Serve. Will keep in the freezer for up to 3 months.