



**Anchor**

# Shortbread chocolate chip cookie, double chocolate ice cream sandwich

SERVES 8 | PREP TIME 45 mins | COOKING TIME 20 mins

250g **Western Star Unsalted Butter**

100g caster sugar

220g plain flour

1/2 tsp baking powder

1/4 tsp salt

100g chocolate chips

100g walnuts

185g caster sugar

250ml **Anchor Milk**

1/2 tsp salt

2 tbsp cocoa

3 egg yolks

60g dark chocolate

250ml **Anchor Extra Yield Cooking Cream**

1 tsp vanilla essence

Preheat oven to 150°C.

In a bowl, cream **Western Star Unsalted Butter** and sugar and combine this with the dry ingredients, followed by chocolate and nuts.

Portion dough into small balls and flatten onto tray at 5cm apart. Bake for 15-20 minutes until lightly golden.

Combine sugar, **Anchor Milk**, salt and cocoa in a saucepan over medium heat, stirring constantly. Bring to a simmer.

Place the egg yolks into a small bowl. Gradually stir in about 1/2 a cup of the hot milk, and return the contents of the bowl to the saucepan. Heat until thickened, but do not boil.

Remove from the heat and stir in the chopped chocolate until it has melted. Pour into a chilled bowl and refrigerate for about two hours until cold, stirring occasionally.

When chocolate mixture has completely cooled, stir in the **Anchor Extra Yield Cooking Cream** and vanilla essence. Pour into an ice cream maker, and freeze.

Use a cutter the same size as the cookie to cut out ice cream. Serve immediately.