

UCCE Master Food Preservers of El Dorado County

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Preserve Today, Relish Tomorrow



Lemon Bar Cookie Ice Cream Sandwiches

- ½ cup butter, softened
- ¼ cup sugar
- 2 Tbsp finely shredded lemon peel
- ½ tsp baking soda
- ½ tsp cream of tartar
- ¼ tsp salt

- 1 egg
- ½ tsp vanilla
- 1 ½ cups all-purpose flour
- 1 ¾ quarts vanilla ice cream
- 10 oz lemon curd, about 1 cup

Preheat oven to 350. In a large bowl beat butter on medium speed for 30 seconds. Add sugar, 1 Tbsp lemon peel, baking soda, cream of tartar and salt. Beat until combined. Beat in egg and vanilla. Beat in as much flour as you can with the mixer. Stir in any remaining flour.

Pat half the dough into a foil-lined 9x9x2-inch baking pan. Bake for 12 minutes. Using foil, lift the cookie from the pan. Cool on a wire rack. Repeat with the remaining dough.

Soften ice cream. Fold in lemon curd and remaining lemon peel. Line the same baking pan with plastic wrap. Place one baked cookie square in pan. Spread with ice cream mixture. Top with remaining cookie square. Cover. Freeze for 4 hours. Cut into 25 squares while frozen. Roll sides in crushed lemon candies if desired. Wrap and freeze to store. Makes 25 servings.

*** Cooks Note: The picture on the left is store bought cookies. I prefer the taste of the homemade cookie. Plus, I like that it looks homemade; with love!

Preserve it Fresh,

Preserve it Safe

Safe preserving resources:

National Center for Home Food Preservation: <u>http://nchfp.uga.edu/</u>

Complete Guide to Home Canning. 2015. <u>http://nchfp.uga.edu//publications/publications_usda.html</u>

Also available in paper copy from Purdue Extension (online store is located at <u>https://mdc.itap.purdue.edu/item.asp?item_number=AIG-539</u>)

So Easy to Preserve, Sixth Edition. 2014. Bulletin 989. Cooperative Extension/The University of Georgia/Athens

Ball Blue Book Guide to Preserving. 2014. Jarden Corporation.

Ball Complete Book of Home Preserving, 2006/2012. Jarden Corporation.



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