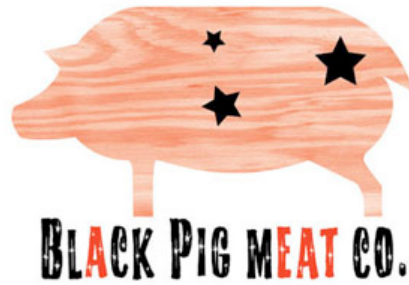


zazu
kitchen + farm



better butter ice cream sandwich

Here is one inspired by the better butters & fondue at zazu

for the peanut butter shortbread:

1 1/4 cup creamy peanut butter
8 tablespoons soft butter
3/4 cup sugar
1/4 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 1/3 cup flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt

for the peanut butter gelato:

4 cups cream
2 cups milk
2 cups sugar
1 cup creamy peanut butter

To make the cookies, in an electric mixer with the paddle attachment, combine the peanut butter, butter, sugar, and brown sugar. Add the egg and vanilla extract and mix until combined. Add the flour, baking soda and salt. Refrigerate dough for at least one hour. Preheat the oven to 350 degrees F. Roll out dough 1/8th inch thick and cut with a peanut shaped cookie cutter (or another shape). Bake on a cookie sheet lined with parchment 8 - 10 minutes, until the edges are starting turn golden brown. Let cool on a rack completely. To make the gelato, combine the milk, cream and sugar in a sauce pan on medium high heat. When almost cool blend in the peanut butter with an immersion blender. Freeze according to your maker's directions.

To make the ice cream sandwiches, melt the chocolate in a bowl set on a pot of simmering water. Scoop the gelato onto the bottom of one of the cookies. Make a sandwich with another cookie on top. With a spoon drizzle melted chocolate on top. Freeze until ready to eat.