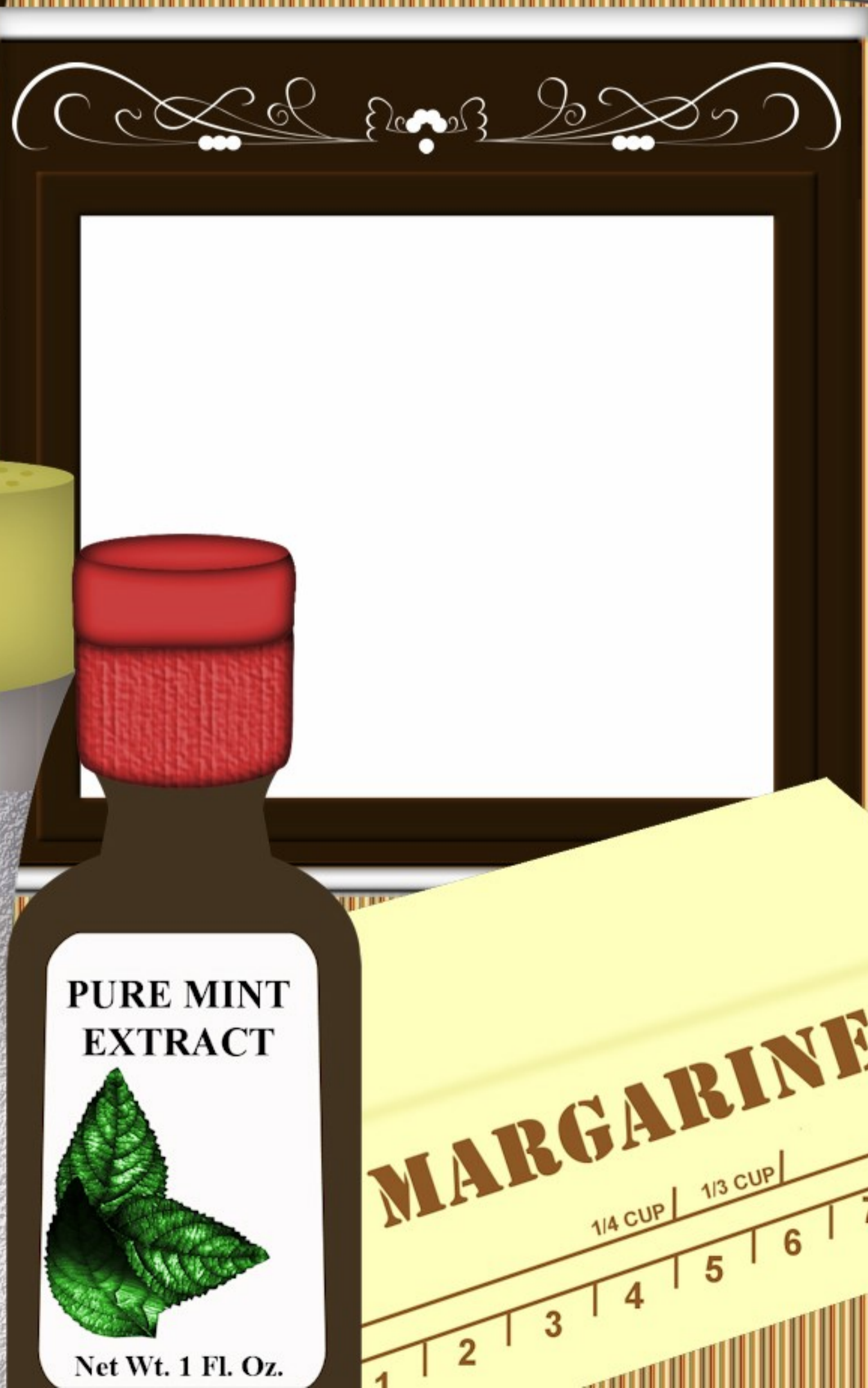


**VANILLA
ICE CREAM**

New Wt. 12 oz.



**PURE MINT
EXTRACT**



Net Wt. 1 Fl. Oz.



MARGARINE

1/4 CUP | 1/3 CUP |

1 | 2 | 3 | 4 | 5 | 6 | 7



FLOUR



Net Wt. 5 lbs

Ice Cream Cookie Sandwiches

1/2 cup margarine

1 cup brown sugar

2 eggs

1 teaspoon vanilla extract

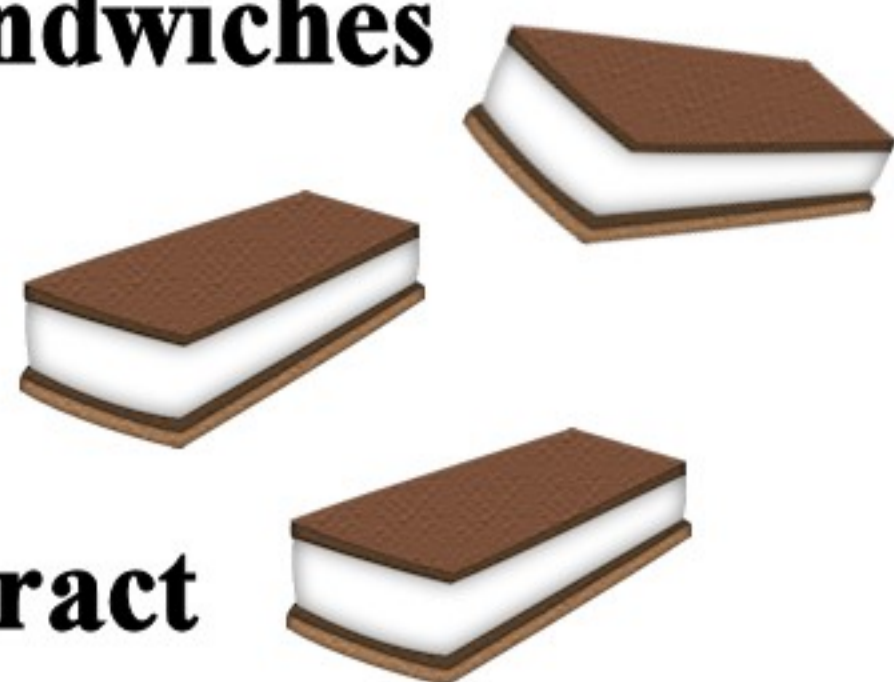
1/2 cup cocoa powder

2 cups flour

1 teaspoon baking powder

1/4 teaspoon salt

Half-gallon carton vanilla ice cream



In medium bowl, cream margarine and brown sugar. Beat in eggs, one at a time and then vanilla. In another bowl, combine cocoa, flour, baking powder, and salt. Gradually add to creamed mixture. Beat until well combined. Gather dough into a ball and chill at least 1 hour. Pre-heat oven to 375 degrees. On floured surface, roll out to 1/4-inch thick. Cut out rectangular pieces any size you want. Transfer with spatula to ungreased baking pan. Poke holes in the cookies with a fork. Bake 8-10 minutes until set. Cool on cooling rack. Cut ice cream into 1/2 inch slabs and keep in freezer until ready to use. Cut out the same size ice cream rectangles as you did for your baked cookies. Return to freezer on cookie sheets. Once cookies have thoroughly cooled, place one ice cream block between two cookies. Wrap in waxed paper and freeze several hours. Makes 6 large 2 1/4 x 5 inch sandwiches.



Exotic Spice Company

**BAKERS
COCOA**

Spice Islands International Net Wt. 1.12 oz.