

Rainbow Cookie Sarmies

Ingredients:

For the Cookies:

- 3 ¼ cups all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- Pinch of salt
- 1 cup unsalted butter, at room temperature
- 1 ½ cups light brown sugar
- ½ cup granulated white sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 slabs Milkybar cut into small chunks
- 1 ½ cups rainbow vermicelli sprinkles, divided

For the Sandwich:

- Vanilla Ice Cream
- Vermicelli sprinkles, to dip
- 1 slab Milky bar White Chocolate, melted

Method:

For the Cookies:

1. Preheat oven to 180°C. Line a large baking sheet with parchment paper and set aside.
2. In a medium bowl, whisk together flour, baking powder, baking soda, and a pinch of salt. Set aside.
3. Cream butter and sugars together for about 3 minutes using a handheld mixer. Add in the eggs and vanilla and mix until combined. With the mixer on low, slowly add in the dry ingredients and add in the white chocolate chunks. Gently fold in ¾ cup of the sprinkles.
4. Form the cookie dough into balls, about 2 tablespoons of dough. Pour the remaining ¾ cup of sprinkles in a small bowl. Roll the cookies in the sprinkles, covering the entire cookie dough ball. Place on prepared baking sheet, about 5 cm apart.
5. Bake cookies for 10-12 minutes or until the edges are slightly golden brown. Remove from oven and let cookies cool on the baking sheet for 2-3 minutes. Transfer to a wire cooling rack and cool completely.
6. You can also freeze the cookies for up to 1 month.

For the Sandwich:

1. When they have cooled completely, sandwich a scoop of ice cream between two cookies. Dip the whole cookie sandwich in melted white chocolate. Refrigerate to set and ENJOY!