

The Daily Tea

THE ALEXIS SHOW

Campfire Tea Ice Cream Sandwiches

Lapsang Souchong Butter

Ingredients

10 tablespoons unsalted butter
5 tablespoons hot water
3 teaspoons tea
1 teaspoon honey

Directions

Bring 5 tablespoons of water to a boil. Steep lapsang souchong tea for 5 minutes. Strain leaves, stir in honey and let cool to room temperature. Chop wet steeped tea leaves until fine. Mix softened butter, tea concentrate and tea leaves. Cover with plastic wrap or seal in small jar and refrigerate for 1 hour until solid. *Note:* if you have leftover tea concentrate liquid in the butter, simply drain.

Ice Cream Sandwich Cookies

Ingredients

10 tablespoons lapsang souchong butter (see recipe above), softened	1/2 tablespoon vanilla extract
1/2 cup granulated sugar	1 1/3rd cups all-purpose flour
1/4 plus 1/8th teaspoon salt	1/3 cup plus 2 tablespoons (75 grams) extra dark or Dutch-processed unsweetened cocoa powder
1 teaspoon lapsang souchong	5 tablespoons Marshmallow Spread (Fluff)
1 large egg yolk	5 small scoops Vanilla Ice Cream, softened

Directions

Using a stand mixer, hand mixer, or by hand (with a little more effort), beat the softened lapsang souchong butter, sugar and salt together until light and fluffy. Mix in the egg yolk and vanilla until completely combined. In a small bowl, sift the cocoa powder into the flour. Add the flour and cocoa mixture to the wet ingredients, a little at a time, until combined.

Wrap the cookie dough in plastic wrap and chill in the fridge for 30 minutes (no more, no less). While the dough is chilling line two baking sheets with parchment paper and preheat oven to 350 degrees. When the dough is ready, dust your work surface with flour. Using a rolling pin, roll out the dough into 1/4 -inch thick rectangle. Cut into 10 3x3 inch squares. If you have dough scraps, combine together and roll out to form extra cookies.

Using a spatula, transfer the squares to the parchment paper lined baking sheets leaving an inch space between each square. Using a tip of a skewer, poke the cookie with 9 holes (in rows of three). Bake the cookies for 16 to 18 minutes. Remove from oven and let cool completely. While cooling, cut squares of parchment paper to wrap the ice cream sandwiches later on. Remove ice cream from the fridge to slightly soften.

Once the cookies are completely cooled, place one cookie on each piece of parchment paper and spread with a tablespoon of marshmallow spread. Using an ice cream scoop, add one scoop of ice cream on top of the fluff and carefully press the top cookie (as to not break the cookie) to spread the ice cream. If necessary, use a knife to smooth out the edges of the ice cream. Quickly fold over edges of parchment paper, seal with tape and place in the freezer immediately.

Assemble one ice cream sandwich at a time (so that ice cream does not melt). Repeat with each ice cream sandwich and let them all chill in the freezer for at least 15 minutes before serving. *Note:* you may need to pop the ice cream back in the freezer if it becomes too soft during assembly.

Only on the Daily Tea - #TheAlexisShowTEA
www.TheDailyTea.com