

# Salt and Serenity

## Hazelnut Almond "Waffle" Ice Cream Sandwiches

Makes 9 ice cream sandwiches

- 1 cup hazelnuts
- 1/2 cup unsalted, roasted almonds
- 1/2 cup (packed) light brown sugar
- 1 teaspoon kosher salt
- 1 teaspoon [vanilla bean paste](#) or pure vanilla extract
- 1 1/2 cups all-purpose flour
- 1 cup (2 sticks) chilled unsalted butter, cut into pieces
- 2-500 ml containers of Dulce De Leche Ice Cream

1. Preheat oven to 350° F. On a baking sheet, toast hazelnuts in middle of oven 10 to 15 minutes, or until lightly colored and skins are blistered. Wrap nuts in a kitchen towel and let steam 1 minute. Rub nuts in towel to remove loose skins (don't worry about skins that don't come off) and cool completely.
2. Place cooled hazelnuts, almonds, brown sugar, salt and vanilla bean paste or extract in a food processor. Pulse until finely ground, then pulse in flour just to combine. Add butter; process until dough just comes together.
3. Roll dough into 2" balls (I used a [#24 disher](#)/ice cream scooper for mine) and place on parchment-lined baking sheets, spacing 2" apart. Flatten cookies, using either a cookie press or your palm, to a little less than 1/2" thick.
4. Bake, rotating sheets halfway through, until cookies are golden brown, 15–18 minutes. Transfer baking sheets to wire racks and let cookies cool completely.
5. Let ice cream soften about 10 minutes on the counter. Line a large baking sheet with parchment paper. Portion out 9 large scoops of ice cream. (You will have a bit of ice cream left over). Sandwich each scoop between 2 cookies, pressing gently to flatten. Wrap each sandwich in plastic wrap and store in freezer until ready to eat. They will keep in the freezer for at least 3 weeks. (Well, maybe in your freezer, mine are gone already!)