

Salt and Serenity

Salted Honey Gingerbread Ice Cream Sandwiches

The Salted Honey Ice cream recipe was created by Adrianna over at acozykitchen.com

The chewy gingerbread cookie comes from my friend Lanie.

I used [these honeycomb and bee cookie](#) stamps from Nordic Ware.

Makes 12 ice cream sandwiches

Salted Honey Ice Cream:

336 grams (1 cup) honey

1½ teaspoon flaky sea salt (I used Maldon)

454 grams (2 cups) whole milk

50 grams (¼ cup) sugar

8 large egg yolks

454 grams (2 cups) heavy cream

1 Tablespoon vanilla bean paste

Chewy Gingerbread Cookies:

227 grams (1 cup) unsalted butter, cut into 1-inch chunks, removed from fridge 30 minutes before baking

198 grams (1 cup) granulated sugar

160 grams (¾ cup) dark brown sugar

1 large egg

113 grams (⅓ cup) molasses

405 grams (3 cups) all-purpose flour

1¾ teaspoons ground cinnamon

1¾ teaspoons ground ginger

¼ teaspoons baking soda

½ teaspoon Diamond Crystal Kosher salt

1 cup granulated sugar (for rolling unbaked cookies in)

1. **Make Ice Cream:** Line a rimmed quarter-sheet pan (13x9 inches) with plastic wrap and set aside.
2. Freeze the work bowl of an ice cream maker according to the manufacturer's instructions. You should freeze work bowl for at least 24 hours.
3. To a large bowl, prepare an ice bath by adding 10 or so ice cubes and adding a few splashes of water. Set a slightly smaller bowl inside the bigger bowl and set a sieve or strainer inside the smaller bowl. Set the whole ice bath contraption aside.
4. In a small saucepan or skillet, heat the honey over medium-low heat. Add the salt and mix; take the pan off the heat and set it aside.
5. To a medium saucepan, add the milk and sugar; heat over medium until the milk reaches a slight simmer and the sugar dissolves. Once it reaches the simmer, remove the pan from the heat.
6. In a medium mixing bowl, beat the egg yolks together, thoroughly. Next you're going to temper the milk mixture. Whisking the entire time, add about ½ cup of warm milk to the egg yolks. Add the remainder of the milk to the egg yolk mixture and whisk. Return the entire mixture back to the medium saucepan and place over low heat. Cook the milk and yolk mixture, stirring constantly, until the thermometer reads 170°F and the mixture appears thick and coats the back of the spoon.
7. Pour the mixture through the sieve into the bowl. If the honey has cooled, quickly rewarm it and add it to the egg yolk mixture, mixing thoroughly. Lastly, stir in the heavy cream and

vanilla bean paste. Keep mixing until the mixture is room temperature. Wrap the bowl in plastic and transfer it to the fridge for 4-5 hours, or overnight, until very cold.

8. Churn the mixture into the bowl of your ice cream maker, according to your ice cream maker's instructions.
9. Spread ice cream out into an even layer onto the plastic wrap lined sheet pan. Press a fresh sheet of plastic wrap onto the surface and freeze until very firm, at least 8 hours.
10. **Make Chewy Gingerbread Cookies:** Preheat oven to 350°F.
11. In a stand mixer, cream butter, granulated and dark brown sugars for 5 minutes, using the paddle attachment. Scrape down sides of bowl. Add egg and molasses and mix until well incorporated. Scrape down sides of bowl.
12. Place flour, cinnamon, ginger, baking soda and salt in a medium sized bowl. Whisk gently to combine. On low speed, gradually add dry ingredients to mixer. Mix just until they dry ingredients are incorporated into the wet.
13. Line 2 baking sheets with parchment paper. Using a [2-ounce cookie scoop](#) or ¼ cup measuring cup, portion out dough. Roll into a ball between your palms. Roll round ball in bowl of granulated sugar, to coat it. Set sugared ball on baking sheet and use cookie press to flatten it. Press just until you have a border of about ¼ inch on all sides of the press. Gently peel cookie off the press and lay back down on baking sheet. Use a 3-inch round cookie cutter to tidy up the jagged edges of your circle, if desired. Continue until you have used up all the dough. I placed about 8 cookies on each cookie sheet.
14. Bake for 10-12 minutes. Remove from oven and let cool on pans for 5 minutes. Transfer cookies to wire rack to completely cool. Cookies will flatten as they cool.
15. Line a large sheet pan with parchment paper and set aside. Remove sheet pan with ice cream from freezer. Uncover, and using a 3-inch cookie cutter, cut circles of ice cream to fit into the sandwich. Place cut circles onto clean baking sheet. Cover pan of ice cream circles with plastic wrap and store in freezer until ready to assemble sandwiches. It is best to assemble the sandwiches as you are ready to consume them. If you freeze the cookies with the ice cream, the cookies get too firm, and the sandwiches are too difficult to eat. The cookies should be room temperature and the ice cream frozen for the best eating experience.