



Homemade Strawberry Ice Cream Sandwiches

In these homemade ice cream sandwiches, soft, chewy, cinnamon oatmeal cookie bars are layered with a creamy, strawberry-studded, no-churn ice cream for a new summertime favorite. Featuring both fresh and freeze-dried strawberries, the refreshing fruity filling packs more strawberry flavor than your average store-bought pint. To keep things simple, this recipe uses an all-in-one freezing technique that comes from our Chocolate Chip Ice Cream Sandwich Bars.



This recipe was one of our Bake of the Week features for August 2024.

PREP	BAKE	TOTAL	YIELD
40 mins	12 to 14 mins	12 hrs 30 mins	16 medium (about 2" x 3") bars

Ingredients

Cookie bars

- 8 tablespoons (113g) unsalted butter
- 1 1/4 cups (267g) light brown sugar, packed
- 3/4 teaspoon table salt
- 2 teaspoons King Arthur Pure Vanilla Extract
- 3 large eggs
- 1 1/4 cups (150g) King Arthur Unbleached All-Purpose Flour or King Arthur Gluten-Free Measure for Measure Flour
- 3/4 cup (85g) King Arthur Rolled Oats, or 3/4 cup (67g) old-fashioned or quick-cooking oats
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons Vietnamese cinnamon
- 1/4 teaspoon nutmeg

Strawberry ice cream

- 2 cups (454g) heavy cream
- 14-ounce can (397g) sweetened condensed milk
- 1/4 cup (12g) freeze-dried strawberry powder*
- 2 teaspoons King Arthur Pure Vanilla Extract
- 1/4 teaspoon table salt
- 1 cup (167g) strawberries, finely diced, fresh preferred

*Finely crush 1 cup (12g) of freeze-dried strawberries in a zip-top bag with a rolling pin to yield 1/4 cup (12g) powder.

Instructions

- ① Preheat the oven to 350°F. Line a 13" x 18" rimmed baking sheet (half-sheet pan) with parchment and lightly grease the parchment.
- ② **To make the bars:** In a large microwave-safe bowl, melt the butter and whisk in the brown sugar. Add the salt and vanilla, stirring until smooth.
- ③ If the mixture is uncomfortably hot to the touch, allow it to cool a bit before adding the eggs all at once. Whisk until smooth.
- ④ Stir in the flour, oats, baking powder, and spices.
- ⑤ Use a small offset or flexible spatula to spread the batter evenly in the prepared pan, making a thin layer that reaches the corners.
- ⑥ Bake the cookie bar for 12 to 14 minutes, until it's set in the middle and just starting to turn golden brown; rotate the pan halfway through to ensure even baking. Remove the cookie bar from the oven and cool completely before assembling the sandwiches.
- ⑦ **To make the ice cream:** In a stand mixer fitted with the whisk attachment, beat the heavy cream, condensed milk, freeze-dried strawberry powder, vanilla, and salt on medium speed until medium peaks form.
- ⑧ Fold the diced strawberries into the whipped mixture.
- ⑨ **To assemble:** Remove the cookie bar from the baking sheet and cut it in half crosswise to make two pieces approximately 8 1/2" x 12" each.
- ⑩ Line a 9" x 13" pan with plastic wrap, allowing it to generously overhang on all sides. Place one of the bars in the pan, bottom-side up.
- ⑪ Top the bar with the whipped strawberry mixture. Spread it toward the corners, leaving a 1/2" border on all edges bare.
- ⑫ Place the other cookie bar on top of the ice cream bottom-side down, gently pressing down to evenly spread the ice cream to the edges. It's OK if some of the ice cream oozes out the sides.
- ⑬ Using the overhanging wrap, completely cover and tightly wrap the assembled sandwich. Place the pan in the freezer overnight or for at least 12 hours.
- ⑭ **To serve:** Remove the sandwich from the freezer. Unwrap and place it on a cutting board. For the neatest look, trim the edges of the

sandwich (baker's treat!). Cut into bars that are the size and shape of your choice and serve immediately.

- ⑮ **Storage information:** Store the cut homemade ice cream sandwich bars, individually wrapped, in the freezer for up to 3 months.
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Tips from our Bakers

- ☆ No-churn vanilla ice cream or no-churn chocolate ice cream can also be used. Follow the instructions in the recipe for Chocolate Chip Ice Cream Sandwich Bars and assemble, freeze, and serve as directed above.
- ☆ Want to get more creative with your ice cream flavor? Go right ahead! Aim for about 5 cups of your favorite homemade or store-bought ice cream in place of the no-churn strawberry ice cream. Let the ice cream soften for 20 to 25 minutes so it's easily spreadable on top of the bar in the pan; assemble, freeze, and serve as directed above.
- ☆ Experiment with different combinations of freeze-dried fruit powder and finely diced fresh fruit to find your favorite; freeze-dried raspberry powder with diced mango, freeze-dried peach powder with diced peaches, freeze-dried mango powder with diced strawberries — let your imagination run wild!
- ☆ **Want to make this recipe gluten-free?** For great results, substitute King Arthur Gluten-Free Measure for Measure Flour for the all-purpose flour in this recipe. Be sure to bake thoroughly; gluten-free baked goods often need a bit more time in the oven.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253