

Brownie Sheet Cake Ice Cream Sandwiches

*This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com, or in her cookbook, *One Pan Whole Family*.*

Makes one 13 by 18-inch sheet pan

Ingredients:

- Cooking spray
- Flour for dusting the sheet pan
- 6-oz (1 1/2 sticks) unsalted butter, softened
- 1 cup plus 2 tablespoons sugar
- 3/4 cup all-purpose flour
- 1/2 cup cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3 large eggs
- 1 teaspoon vanilla
- 2 teaspoons espresso powder dissolved into 2 teaspoons hot water (optional)



Instructions:

1. Preheat the oven to 375°F.
2. Line a sheet pan with parchment, spray with cooking spray and dust with flour, shaking off excess.
3. Combine the butter and sugar in a mixer bowl and beat on medium speed until light and creamy, about 2 minutes.
4. While the sugar and butter cream are being mixed, combine the flour, cocoa, baking powder and salt in a medium bowl and stir with a whisk to combine.
5. With the motor running, add the eggs 1 at a time, vanilla and espresso if using. Stop the mixer and scrape up the unmixed portions at the bottom and sides of the bowl. The mixture may look curdled and that's okay.
6. Reduce the speed on the mixer and add the dry ingredients in 3 increments just until the mixture is combined.
7. Scrape the batter onto the pan and spread evenly with a wide spatula. Bake in the middle of the oven for about 10 to 12 minutes or until set and firm when pressed. Cool completely on a rack.
8. If not using right away, cut into two squares for easy storage.
9. Keeps frozen and tightly wrapped for up to 2 months.
10. If using immediately, cut into small rectangles and fill with ice cream.