



Party Ice-Cream Sandwiches

This is an easy recipe for making some ice cream sandwiches - perfect for a party, birthday or other special occasion throughout the year.

Equipment

1. One litre of ice cream, in any flavour.
2. Twelve large, crunchy biscuits or cookies, in any flavour.
3. A packet of coloured sugar strands (sometimes called 'hundreds and thousands'), mini chocolate chips, chocolate sprinkles or other items as decorations.



Safety Stuff

Be especially careful when you try any of these projects. Kitchens are very dangerous places: most things seem to be very hot or very sharp! Always check with an adult before you begin, and make sure they know what you're going to make.

Read through the recipe before you start. Write out a list of what you need, but have a look in the cupboards before you go shopping, in case there are any ingredients that you already have and so won't need to buy. If there are, check with an adult before you use them. Otherwise you might have eaten somebody else's tea! Before you start cooking, make sure that where you're going to be working is clean and tidy. Have everything ready that you'll need, but clear away any extra items so that you have plenty of space to work in. Successful cooking requires a lot of time and patience, so you need to be well organised and prepared right from the start.

Always wash and dry your hands before you begin. If your hair is long, tie it back while you're cooking. You should also wear an apron to protect your clothes (plastic ones work very well) and remember to roll up your sleeves!

It will be very useful to have an adult around to help you when you work. You'll often need to use sharp knives, scissors or electrical equipment when preparing food, so make sure you're especially careful with these as they can be dangerous.

You should also ask an adult to help you when you're transferring food to or from the oven or stove top. Always turn saucepan or frying pan handles to the side of the cooker, so you don't catch yourself on them, and use oven gloves when you're handling hot things. Otherwise you're likely to drop your food all over the floor, as well as burn your fingers!

Don't touch electrical equipment, plugs or switches when your hands are wet as you might get an electric shock, and never leave the kitchen when something is cooking - you don't know what might happen whilst you're gone!

If you spill things, clear it up straight away (use a clean, damp cloth to wipe work surfaces). You should also clear up anything that is spilt on the floor so it doesn't become slippery. (Don't use the same cloth to wipe your work surfaces and the floor.) Keep a rubbish bin nearby when you're cooking, so that you can easily put things in it as you go along, rather than letting the rubbish pile up.

Leave the kitchen tidy when you finish, otherwise you might not be allowed back in for a while!

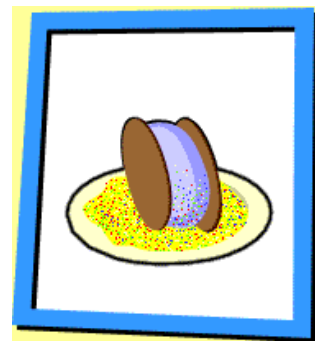
Steps

Step One

Start by allowing the ice cream to soften slightly.

Place a scoop of ice cream onto one of the biscuits and then place a second biscuit on top to complete the sandwich.

Hold the ice cream sandwich by the two biscuits (top and bottom) and roll the sides of the sandwich in the decorations.



Step Two

Cover the finished sandwiches and freeze them for at least 30 minutes until the ice cream has hardened again.

You should now have six ice cream sandwiches ready for your next party!

If you make these with your friends, you can experiment with different flavours of ice cream and various biscuits, cookies and decorations. See which ones you prefer.

