

Chocolate, Cinnamon, and Coffee Ice Cream Sandwiches

Ingredients

- 8 ounces semisweet or bittersweet chocolate 60%–72% cacao), chopped
- 3 tablespoons unsalted butter
- 1 cup sliced almonds
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon ground cinnamon
- 2 large eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 quart coffee ice cream

Preparation

Arrange racks in upper and lower thirds of oven; preheat to 325°. Line 2 large baking sheets with parchment paper. Combine chocolate and butter in a medium heatproof bowl; set over a medium saucepan of simmering water. Stir until chocolate is melted and mixture is smooth.

Combine almonds, flour, baking powder, salt, and cinnamon in a food processor. Pulse until almonds are finely ground. Using an electric mixer, beat eggs, sugar, and vanilla in a medium bowl until pale and fluffy, 3–4 minutes. Add chocolate mixture in 3 additions, mixing well between additions. With motor running, gradually add dry ingredients; mix well. Scoop out a rounded tablespoonful of dough. Use another spoon to help push dough onto a prepared baking sheet. Repeat with remaining dough to make 27 more portions, dividing between sheets and spacing dough 1-inch apart.

Bake, rotating sheets halfway through, until tops begin to crack and cookies are set, 12–14 minutes (don't overcook; cookies will firm up as they cool). Transfer cookies to wire racks and let cool completely.

DO AHEAD: *Cookies can be made 3 days ahead. Store airtight at room temperature.*

Place a large scoop of ice cream on flat side of 1 cookie. Top with another cookie, flat side down; press down lightly. Freeze on a baking sheet while preparing remaining sandwiches. Repeat with remaining cookies and ice cream.

DO AHEAD: *Ice cream sandwiches can be made 30 minutes ahead. Keep frozen until ready to serve.*