



Raspberry ice-cream sandwiches

There's a lot to be said for desserts you can hold in one hand – they leave the other free for a glass of something cold. This ice cream requires no churning, and you'll have enough left over to make sandwiches on another day, too.

Gluten free

vegetarian

Serves

8

Course

Dessert

Prepare

30 mins

Cook

-

Total time

30 mins

Plus

freezing + softening

Ingredients

300ml double cream

150ml condensed milk

450g Tims Dairy Greek Style Raspberry Bio-live Yogurt

150g pack Waitrose Raspberries

50ml whole milk

2 x 150g packs Free From Sicilian Lemon & White Chocolate All Butter Cookies

Method

- 1** Line a freezerproof container (about 1.5L) with baking parchment. In a large bowl, use a balloon whisk to beat the cream and condensed milk together into soft peaks, then fold in the yogurt and raspberries. Spoon the mix into the prepared container, cover and freeze overnight.
- 2** Take the ice cream out of the freezer (leave to soften for 5-10 minutes, if necessary). Using the baking parchment, lift it out of the container onto a board and cut into chunks with a sharp knife.
- 3** Tip into a food processor (in batches, if necessary) and whizz with the milk until broken down and just softened. Spoon 2 heaped tbsp ice cream between 2 cookies, then repeat with the remaining cookies and ice cream.
- 4** Put the cookie sandwiches on a baking tray and freeze for 30 minutes before serving. Any leftover ice cream can be frozen for up to 2 weeks in a lidded container.

Nutritional

Typical values per serving when made using specific products in recipe

Energy	2,111kj/ 507kcal
Fat	35.2g
Saturated Fat	22.5g
Carbohydrates	39.6g
Sugars	27.5g
Fibre	1.8g
Protein	7g
Salt	0.4g