

Oatmeal Cookie Ice Cream Mash

Roan Parrish

INGREDIENTS

3/4 cup Crisco

1 cup brown sugar

1/2 cup white sugar

1 egg

1/4 cup water

1 teaspoon vanilla

3 cups oats

1 teaspoon salt

1/2 teaspoon baking soda

1 cup flour

Vanilla ice cream (or base ice cream of your choice—coffee also works great)

cinnamon

course salt

INSTRUCTIONS

1. Preheat oven to 350. Cream together crisco and sugars. Add egg, water, and vanilla and mix well. Add baking soda, salt, and flour, and mix, scraping down bowl. When fully combined, add oats and mix until evenly distributed.

2. Spread dough onto greased/lined cookie sheet. No need to make into cookie shapes, because you'll be crumbling it up. Bake for 12 to 15 minutes, or until firm but not browned.

3. Let ice cream come to temp where it's mailable. After your cookies have cooled enough that they won't melt ice cream, sprinkle cinnamon and crumble up some cookie and smush it into your ice cream. Top with a sprinkle of course salt and thank me later.