

LEMONY COOKIE ICE CREAM BARS



Ingredients

- 1/2 cup butter softened
- 3/4 cup sugar
- 2 Tbsp lemon zest divided (I used the zest from 2 medium lemons and it worked perfectly)
- 1/2 tsp baking soda
- 1/2 tsp cream of tartar
- 1 egg
- 1/2 tsp vanilla
- 1 1/2 cups flour
- 1 1/2 quarts vanilla ice cream 1/2 gallon
- 10 oz Just Jan's Lemon Curd

Instructions

- Preheat oven to 350. In a large bowl, beat butter with an electric mixer for about 30 seconds and then add the sugar, 1 Tbsp of lemon zest, baking soda, and cream of tartar.
- Mix until combined.
- Add in the egg and vanilla and mix again.
- Add the flour and mix until well combined. The dough should be a little crumbly.
- Line two 8X8 pans with foil and press half of the dough into each pan.
- Bake for 12 minutes. Using the foil, lift the cookies from the pan and cool on a wire rack.
- Once cookies are cooled, soften the ice cream and place in a large bowl.
- Add in the lemon curd and the remaining lemon zest.
- Line one of the 9X9 pans with plastic wrap and place one of the cookie squares in the pan.
- Spread the ice cream mixture on top and then top with the remaining cookie square.
- Cover the pan and freeze overnight. For easier serving, cut the frozen bars into squares and wrap each square in plastic wrap, freezing each one individually until ready to eat.