



Skittles Vegan Cookie Ice Cream Sandwiches
RECIPE

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<?xml version="1.0"?>

TIME

25 Min

INGREDIENTS

10 items

MAKES

6 servings

What do you get when you have a vegan-friendly cookie recipe and its summer? Ice cream sandwiches! This vegan ice cream recipe has been created by Steph Evans, find her Instagram page by searching for: @healthy.stephanie

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INGREDIENTS

- 100g light brown sugar
- 1 tsp vanilla bean extract
- 60ml oat milk
- 300g plain flour
- 1 tsp baking powder
- 1 tsp bicarb of soda
- Pinch of salt
- 150g skittles
- Vegan vanilla ice cream

PRODUCTS USED



SKITTLES Fruits 1kg Bag

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Cooking Instructions:

1. 1
Preheat oven to 175C. In a large bowl mix together the sugar, spread and vanilla extract until combined. Mix in the milk.
2. 2
Combine the remaining dry ingredients (apart from the skittles) and mix into the wet ingredients to form a stiff, smooth dough.
3. 3
Fold in the skittles and form 10-12 balls, place on 2 lined baking trays leaving enough room for them to spread slightly whilst cooking.
4. 4
Bake in the oven for 10 minutes and allow to cool completely before sandwiching the cookies with a scoop of ice cream ready to serve immediately!

Nutrition:

220 calories per cookie ice cream sandwich

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[Skittles Vegan Ice Cream Sandwiches](#)

Cooking time

25 Minutes

Ingredients

10 items

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[Skittles Rainbow Vegan Cupcakes](#)

Cooking time

35 Minutes

Ingredients

16 items

[SEE DETAILS](#)



[Skittles No-bake Strawberry Cheesecake](#)

Cooking time

15 Minutes

Ingredients

10 items

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[Skittles Mini Meringue Kisses](#)

Cooking time

180 Minutes

Ingredients

7 items

[SEE DETAILS](#)

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