

PASSPORT TO PARIS

French Sablé Butter Cookies

Paris–New Orleans Ice Cream Sandwiches

Yield: About 24 cookies or
12 ice cream sandwiches

Ingredients

- 1 cup unsalted butter, softened
- $\frac{2}{3}$ cup granulated sugar
- 2 large egg yolks
- 1 teaspoon pure vanilla extract
- $\frac{1}{2}$ teaspoon almond extract, optional
- $2\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon heavy cream, only if needed
- Coarse sugar for sprinkling, optional

For Assembly

- Café au lait, coffee, vanilla-bean, or your favorite ice cream
- Crushed Louisiana pecan praline

Directions

1. Cream the Butter and Sugar

In a large mixing bowl, beat the softened butter and sugar until smooth and creamy, about 2 to 3 minutes. Do not overwhip.

2. Add the Egg Yolks

Add the egg yolks, vanilla extract, and almond extract, if using. Mix until fully incorporated.

3. Add the Dry Ingredients

In a separate bowl, whisk together the flour and salt.

Gradually add the dry ingredients to the butter mixture, mixing just until the dough comes together.

If the dough feels too dry or crumbly, add the heavy cream 1 teaspoon at a time.

4. Chill the Dough

Divide the dough into two portions and flatten each into a disk.

Wrap and refrigerate for at least 1 hour.

5. Roll and Cut

Preheat the oven to **350°F**.

Roll the chilled dough to about **¼-inch thickness** on a lightly floured surface.

Cut into 3-inch circles and place on parchment-lined baking sheets.

Sprinkle lightly with coarse sugar, if desired.

6. Chill Again

Refrigerate the cut cookies for 15 minutes before baking.

7. Bake

Bake for **10 to 13 minutes**, or until the edges are lightly golden.

Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

8. Assemble the Ice Cream Sandwiches

Place slightly softened ice cream between two completely cooled cookies.

Press gently until the ice cream reaches the edges.

Roll the exposed edges in crushed pecan praline.

Freeze for at least 30 minutes before serving.

Chef Dee's Tip

Bake the cookies only until lightly golden so they remain tender enough to bite once frozen. Uniform size and thickness will also make the ice cream sandwiches easier to assemble.