

Raciones para 1

150 g
Peanut butter

50 g
Brown sugar

70 g
Agave syrup

25 g
Coconut oil

100 g
Oat flour

5 g
Baking soda

1 g
Salt

1/2 l
Vegan vanilla ice-cream

50 g
Peanuts, chopped, peeled, roasted

Salted caramel sauce (optional)

150 g
50% chocolate

15 g
Coconut oil

- 1 For sandwich bases, mix all the ingredients until well combined. If coconut oil is too thick, heat it for a few minutes.
- 2 Preheat oven to 180°C. Meanwhile, roll small balls with the cookie dough.
- 3 Drop the dough in muffin molds and press to the bottom. Cookies dough will be $\frac{1}{4}$ of the mold and it will rise in the oven. You can use a rectangular mold as well and slice the dough later.
- 4 Bake for 11 minutes and set aside to cool.
- 5 Spread a spoonful of ice-cream on every cookie. Place some chopped peanuts on top and a dash of caramel. Store in the fridge until firm.
- 6 Melt chocolate in a bain-marie with coconut oil and, when the ice-cream is cold enough, fill every mold with the chocolate.
- 7 Decorate top with more peanuts, salt flakes or chocolate chunks.
- 8 Save in the fridge until the chocolate top is firm.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/sandwich-helado-vegano-de-vainilla-caramelo-y-cacahuete/>

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