

Chocolate Vanilla Cookies

Makes 20 sandwiches



Ingredients

For the Chocolate Cookie

- 1/2 cup + 2 Tbsp. unsalted butter at room temperature
- 1/2 cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1/4 cup cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

For the Vanilla Cream Filling

- 1 1/2 cups powdered sugar
- 1 stick unsalted butter, softened
- 1/2 teaspoon pure vanilla extract
- 2 pinches kosher salt

Steps

1. Beat the butter and sugar until light and fluffy. Beat in the egg and then beat in the vanilla.
2. In a separate bowl, sift the flour, cocoa powder, baking powder and salt. Add this to the butter and stir just until blended.
3. Preheat the oven to 350° F and line two baking trays with parchment paper. Divide the dough in half and roll each half out between two sheets of parchment paper so that it's about 1/8 -inch thick. If dough is super sticky you need to refrigerate it for about an hour before punching out the cookie shapes. When ready, use a cookie cutter of your liking (I used a small, fluted square) and cut out the dough and place each cookie dough square on the prepared baking sheet pan.
4. Bake the cookies for about 8 minutes, until they loose any shine to them. Allow the cookies to cool on the tray before removing to fill.
5. To make the filling, combine all the ingredients into the bowl of an electric mixer fitted with a paddle attachment and beat until well-combined and fluffy. Remove filling to a small piping bag (no tip is needed) or a quart-size ziploc bag (cut a small hole in the bottom corner once the filling is in).
6. Once cookies are totally cool, fill one side of the cookie (the side that touched the baking sheet) and sandwich it with another cookie. These will keep for a few days stored in an air-tight container.