



Chocolate Sandwich Cookies

with Cream Cheese Filling



1h



2 Servings

These decadent chocolate cookies sparkle with a sugar coating, making them a picture-perfect-treat-yourself snack or dessert. We take the cookies to the next level, sandwiching them with a rich cream cheese filling. The result are tender, creamy, chocolaty cookies that will make your heart skip a beat. (Serves 24—nutrition reflects 1 sandwich cookie)

What we send

- 8 oz cream cheese ¹
- 2 (5 oz) all-purpose flour ³
- 1½ oz unsweetened cocoa powder
- ¼ oz baking soda
- 10 oz granulated sugar
- 5 oz confectioners' sugar

What you need

- 1 c butter, softened (plus more for greasing) ¹
- kosher salt
- 2 large eggs ²

Tools

- 3 rimmed baking sheets
- hand-held electric mixer or mixer with a paddle attachment

Cooking tip

Take butter and cream cheese out to soften at room temperature for at least 1 hour before starting the recipe.

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 200kcal, Fat 11g, Carbs 24g, Protein 3g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Lightly **butter** 3 rimmed baking sheets (or line with parchment paper). Take **1 cup butter** (2 sticks) out to soften.

Place **cream cheese** in a medium bowl and set aside at room temperature to soften until step 5. In a medium bowl, whisk to combine **2¼ cups flour**, **½ cup cocoa powder**, **1 teaspoon baking soda**, and **¼ teaspoon salt**.



4. Bake cookies

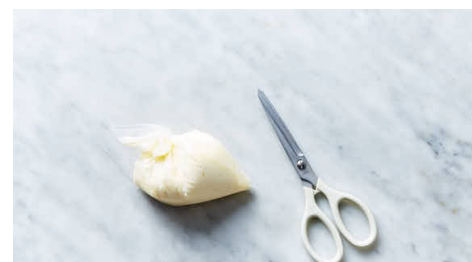
One baking sheet at a time, bake **cookies** on center oven rack until cookies begin to crack, but are still soft, about 8 minutes (they will be chewy-soft when cool). Let cookies cool directly on baking sheets for 5 minutes, then transfer cookies to wire racks to cool completely. Repeat with remaining baking sheets. (If not enjoying right away, store in an airtight container for up to 1 week.)



2. Mix dough

Use a hand-held mixer or stand mixer with a paddle attachment to beat **softened butter** on medium until creamy, about 1 minute. Add **1½ cups granulated sugar** and beat until light and fluffy, 2-3 minutes.

One at a time, add **2 large eggs**, beating to combine after each. Scrape down sides of bowl. With mixer on low, gradually add **flour mixture**; beat until combined.



5. Mix & bag filling

Meanwhile, add **½ cup confectioners' sugar** and **a pinch of salt** to bowl with **softened cream cheese**. Use electric mixer on medium or a wooden spoon to beat until filling is smooth and creamy.

Transfer to a sealable plastic bag. Snip 1 corner of the bag to make a ½-inch hole.



3. Roll & sugar dough

Place **remaining granulated sugar** in a small shallow bowl. Form 48 (1-inch) **balls of dough** (1 tablespoon each), rolling in sugar as you go. (If available, use a 1-tablespoon ice cream scoop to make uniform cookies).

Place balls of dough on prepared baking sheets, about 2-inches apart.



6. Fill cookies & serve

Arrange **cookies**, bottom side up, on a work surface. Pipe **1 tablespoon cream cheese filling** onto **half of the cookies**, then cover with **remaining cookies** and gently twist to flatten, making sandwiches. Enjoy!