



Homemade Oreos

INGREDIENTS:

For the chocolate wafers:

1 1/4 cups all-purpose flour
1/2 cup unsweetened Dutch process cocoa
1 tsp baking soda
1/4 tsp baking powder
1/4 tsp salt
1 cup sugar

1/2 cup plus 2 TBS room-temperature, unsalted butter

1 large egg

For the filling:

1/4 cup room-temperature, unsalted butter
1/4 cup vegetable shortening
2 cups sifted confectioners' sugar (powdered sugar)
2 tsp vanilla extract

HOW TO MAKE:

- Preheat oven to 375°F.
- In the bowl of an electric mixer, thoroughly mix the flour, cocoa, baking soda, baking powder, salt, and sugar. On low speed, add the butter, and then the egg. Continue mixing until dough comes together in a mass.
- Take rounded teaspoons of batter and place on a baking sheet about two inches apart. Slightly dampen your fingers and flatten each ball of dough. Bake for 9 minutes, rotating once for even baking. Set baking sheets on a rack to cool.
- To make the cream filling, place butter and shortening in a mixing bowl, and at low speed, gradually beat in the sugar and vanilla. Turn the mixer on high and beat for 2 to 3 minutes until filling is light and fluffy.
- To assemble the cookies, scoop the filling into a pastry bag fitted with a round tip and then pipe teaspoon-size dollops of cream filling into the center of one cookie. Place another cookie on top of the cream and lightly press so the filling evenly squishes to the outsides of the cookie. Continue this process until all the cookies have been sandwiched with cream filling.

Recipe by Sinclair & Moore, Design and Lettering by la Happy