

RECIPE

The best Oreos



Ready in **30 minutes**

Serves **12 sandwich cookies**

Ingredients

- 1 $\frac{1}{4}$ c flour
- Scant $\frac{1}{4}$ c unsweetened cocoa powder
- 1 tsp baking soda
- 1 pinch salt
- 1 stick ($\frac{1}{2}$ c) softened butter
- $\frac{1}{2}$ c sugar
- 3TBS brown sugar
- 1 egg
- $\frac{1}{2}$ tsp vanilla extract

FOR THE FILLING

- $\frac{1}{2}$ c butter softened
- 1 $\frac{1}{2}$ c powdered sugar
- 1 tsp vanilla extract

Preparation

1. **Make the cookies:** place the flour, cocoa powder, baking soda, and salt together in a large bowl and mix. Set aside.
2. Using a handheld or stand mixer, beat the butter on high speed until creamy. Switch the mixer to medium speed and beat in the granulated sugar and brown sugar until combined. Beat in the egg and vanilla extract. Turn the mixer off and pour the dry ingredients into the wet

ingredients. Turn the mixer on low and slowly beat until a dough is formed. Cover the dough tightly with aluminum foil or plastic wrap and chill for 30 minutes. Chilling is mandatory.

3. Preheat oven to 350 F. Remove the cookie dough from the refrigerator. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
4. Roll the dough into small balls, 2 teaspoons of slightly chilled dough per ball, and place 12 on each baking sheet. Press down on the balls to slightly flatten as pictured above. Bake each batch for 6-8 minutes. These cookies are small and bake very quickly. They will appear soft when done. Remove from the oven and allow to cool for at least 5 minutes on the baking sheet before transferring to a wire rack to cool completely.
5. **While the cookies are cooling, make the cream filling:** In a small bowl using a handheld or stand mixer with a paddle attachment, beat the butter and shortening together on high speed until creamy and combined, about 1 minute. Turn the mixer off and add the confectioners' sugar and vanilla. Beat on low for 1 minute and then switch to high and beat for 1 more minute until creamy and combined. The cream filling is thick.
6. Spread the filling between the cookies and enjoy!!!