

SKU1739 hero

Chocolate Sandwich Cookies

with Cream Cheese Filling



30-40min



2 Servings

What says I love you more than a homemade present? These chocolate cookies sparkle with red decorative sugar making them ideal for Valentine's day gifting and snacking. They're layered with a decadent, sweet cream cheese filling. The end result is 2 dozen sandwich cookies that will make your heart skip a beat. Cook, relax, and enjoy!

What we send

- granulated white sugar
- red sanding sugar
- unsweetened cocoa powder
- baking soda
- powdered sugar

What you need

- 2 large eggs ³
- 2 sticks butter ⁷
- coarse kosher salt

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 231.0kcal, Fat 12.0g, Proteins 3.0g, Carbs 31.0g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Line 3 large cookie sheets with parchment paper, use nonstick cookie sheets, or rub regular sheets very lightly with butter. Let **cream cheese** and **2 sticks of butter** sit at room temperature to soften. In a medium bowl, whisk together **flour, cocoa powder, baking soda**, and **¼ teaspoon salt**.



4. Bake cookies

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



2. Make dough

Using an electric mixer, beat **butter** in a large bowl on medium until creamy. Add **granulated white sugar** and beat on medium until light and fluffy, about 2 minutes. Scrape down sides of bowl. Add **2 large eggs** one at a time and beat to combine, scrape down bowl. With mixer on low, gradually add **flour mixture** in spoonfuls and beat until combined.



5. Prep filling

Use an electric mixer or wooden spoon to beat softened **cream cheese** with **powdered sugar** and **a pinch of salt** until smooth and creamy. Transfer mixture to a resealable plastic bag. Snip 1 corner of the bag to make a ½-inch hole.



3. Roll dough

Place **all of the red sanding sugar** into a small, shallow bowl. Form 48, 1-inch balls of **dough** (1 tablespoon each) and roll in sanding sugar. (If available, use a 1-tablespoon ice cream scoop to make uniform cookies). Place the balls of dough on the prepared baking sheets, about 2-inches apart.



6. Fill & decorate

Flip **cookies** on a board and pipe **1 tablespoon cream cheese mixture** onto half of the cookies. Cover with the **remaining cookies** to make sandwiches. Enjoy!