

CREAM COOKIES

[chocolate filled]



35 cookies



1.5 hours

INGREDIENTS

Dough:

5 cups flour
2 cup sugar
4 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 tsp vinegar
4 Eggs
2 tsp vanilla
1 cup Whipping Cream
1 cup oil

Chocolate Filling:

1 Cup Milk
1/2 Cup Butter
1 tsp Vanilla extract
1/2 Cup Flour
1 Cup Sugar
1/2 Cup Cocoa Powder

DIRECTIONS

- In a large bowl, mix together all the dough ingredients until well incorporated.
- Cover with plastic wrap and refrigerate for 1 hour. Meanwhile, make the chocolate filling.
- In a small saucepan on medium heat, add in milk, butter, and vanilla extract, stirring occasionally.
- Add in flour, sugar, and cocoa powder. Stir well to combine and remove any lumps.
- Cook until bubbles start to form, turn to low heat and cook for 5 minutes, stirring constantly to avoid burning on the bottom and to keep heat consistent.
- Transfer to a heat-safe bowl and let cool before filling cookies.
- Preheat oven to 350°F and line baking sheets with parchment paper or a silicone baking mat.
- After the chocolate has cooled, take out the dough from the refrigerator. Scoop out 1 TBSP of dough, place on prepared baking sheet, leaving 3 inches between each cookie.
- Dip your fingers in flour, press down gently to flatten and create a dent in the middle.
- Add 1/2 TBSP of chocolate filling, gently press down a little.
- Take 1 TBSP of dough, place on a small piece of parchment paper, dust with flour and flatten with your fingers gently, creating a round small cookie.
- Take the parchment paper with the dough and place on top of the filled cookie.
- Gently press onto the cookie and remove parchment paper slowly, press down sides of cookies to seal.
- Bake cookies at 350°F for 12–14 minutes (depending on your oven) until golden brown.
- Cookies do spread, don't make scoops bigger than 1 TBSP. I used a TBSP measuring scoop.
- Let cool on the baking sheet for 5 minutes before transferring to a cooling rack to cool completely.