

## 'OREO' COOKIES

### INGREDIENTS

225g unsalted softened butter  
200g white sugar  
2 teaspoons salt  
2 large eggs  
250g plain flour  
150g cocoa powder  
 $\frac{1}{2}$  tsp bicarbonate of soda

### Cream filling

115g unsalted softened butter  
240g icing sugar  
1 tsp vanilla

### METHOD

1. In a large bowl, cream together the butter, sugar & salt, until light and fluffy. Then beat in the eggs.
2. Sieve together the flour, cocoa powder and bicarbonate of soda. Then combine together the dry and wet ingredients.
3. Turn the dough out onto your work surface and push together into a flat square. Cover the dough in plastic wrap and refrigerate for 1 hour.
4. Preheat the oven 160 degrees.
5. Remove the dough from the fridge and divide the dough into 4. To roll out the dough, place a quarter of the dough between two sheets of parchment paper. Roll the dough until 0.5cm thick.
6. Using a cookie cutter cut the dough, place on a large parchment-lined baking sheet and bake in a preheated oven for 15 minutes
7. To make the filling, combine butter, sugar and vanilla in a medium mixing bowl. Beat together until light and fluffy.
8. Assemble the cookies by spreading a generous scoop of the icing onto one of the cookies and sandwiching it together.

