

**Chocolate Sandwich Cookies**  
**Adapted by The Cook's Life**  
**From *365 Great Cookies and Brownies***  
**Makes 45 small sandwich cookies**

If you want to bump up the chocolate flavor a bit, you can substitute 2 tablespoons of dark or black cocoa for 2 tablespoons of the natural cocoa. This is totally optional, but really good.

**Cookies:**

½ cup (1 stick) butter, softened  
¾ cup granulated sugar  
1 egg  
2 teaspoons vanilla extract  
1½ cups plus 1 tablespoon all-purpose flour  
½ cup natural cocoa powder (see headnote)  
¼ teaspoon salt

**Vanilla Filling:**

2 tablespoons butter, softened  
1 teaspoon vanilla extract  
2 cups powdered sugar  
1-2 tablespoons milk, approximately

**Cinnamon Filling:**

1½ teaspoons cinnamon for the full recipe  
¾ teaspoon cinnamon for half the recipe

Do not preheat the oven. The dough needs to chill before baking.

Beat the ½ cup butter and granulated sugar together until light and fluffy. Add the egg and vanilla and beat again until well combined and light. Add the flour, cocoa powder and salt and mix on low speed until dough is smooth.

Divide dough in half and shape each half into a long log, about 1¼ inches in diameter. Make the logs as smooth and uniform as possible so your cookies will be uniform. Wrap the dough logs in parchment paper or plastic wrap and freeze for at least 30 minutes.

While dough chills, make the filling. Beat the 2 tablespoons butter until light and fluffy. Add the vanilla extract and powdered sugar and beat on low speed until combined. Add milk, a *teaspoon* at a time, until the filling is light and fluffy.

If you are making the cinnamon filling, add the cinnamon now. Use 1½ teaspoons cinnamon if you want to make all the filling cinnamon. If you want half vanilla and half cinnamon, divide the filling in half and use ¾ teaspoon cinnamon in one half.

Beat the cinnamon filling until uniform in color with no lighter streaks. Cover the filling(s) and leave at room temperature until ready to use.

When the dough is chilled preheat the oven to 350 degrees. Line two baking sheets with parchment paper or lightly grease.

Work with one log at time, leaving the other one in the freezer until ready to slice. Use a sharp knife to cut the log into ¼-inch, or slightly thinner, rounds. Try to keep them uniform so they all bake at the same rate. Place the rounds fairly close together on the prepared baking sheets. They do not spread or rise very much at all.

Bake cookies, one pan at a time, for 5-6 minutes, or until they are firm to the touch, but not hard. The cookies will not change color, but they will puff very, very slightly.

Remove baked cookies to racks for cooling. When cookies are room temperature, spread 1-2 teaspoons of filling on the flat side of one cookie. Top with another cookie and gently press the cookies together. Leave filled cookies on the wire racks until the filling dries and sets up a bit, at least an hour. Store cookies in an airtight container for several days, or freeze for longer storage. The cookies will soften slightly after the first day.

Note: If you want to make the dough ahead of time, make four shorter logs and slip them into a ziploc bag. If it is tightly wrapped, you can freeze the dough for a month or so before using. Slice directly from the freezer and bake as directed.