



Recipe for: Chocolate Cookie Sandwiches

From:

Makes: ~ 15 filled cookies

$\frac{1}{2}$ c. shortening

1 c. sugar

1 egg

1 tspn Vanilla extract

$\frac{1}{2}$ c. flour

$\frac{1}{3}$ c. Cocoa

$\frac{1}{2}$ tspn baking soda

$\frac{1}{2}$ tspn salt

$\frac{1}{4}$ c. milk

Crema Filling (over)

Heat oven to 350°F. In large mixer bowl, beat shortening, sugar, egg, & vanilla until light & fluffy. Stir together flour, cocoa, baking soda, & salt, add alternatively w/ milk to shortening mixture, beating until mixture is well blended. Drop dough by ^{1/2}teaspoonfuls onto ^{un}greased cookie sheet. Bake 10 to 11 minutes or just until cookies are soft-set (do not overbake). Cool slightly. *And ye shall eat in plenty, and be satisfied... — Joel 2:26 (KJV)* Then remove from cookie sheet to wire rack. Cool completely. Spread bottom of one cookie with about 1 Tablespoon Crema Filling, cover w/ another cookie. Repeat w/ remaining cookies & filling. (over)

Creme Filling

2 Tblspns butter or margarine, softened

2 Tblspns shortening

$\frac{1}{2}$ c. marshmallow creme

$\frac{2}{3}$ c. powdered sugar

$\frac{3}{4}$ tspn vanilla extract

In small mixer bowl, beat butter & shortening until blended. Gradually beat in marshmallow creme. Add powdered sugar & vanilla; beat to spreading consistency.