

OREO COOKIES

(slightly modified from [Tasty.com](https://www.tasty.com))

FOR THE COOKIES

1 cup (225g) unsalted butter, softened
1 cup (200g) white sugar
2 teaspoons salt
2 large eggs
2 cups (250g) all-purpose flour
1 heaping cup (140g) dark cocoa powder
½ teaspoon baking soda

CREAM FILLING

½ cup (113g) butter, softened
2 cups (240g) powdered sugar
1 teaspoon vanilla

Using a Kitchen Aid type mixer with a paddle attachment, cream together butter and sugar until light and fluffy. Beat in eggs until fully incorporated. In a bowl, whisk together the flour, cocoa powder, and baking soda. Add the dry ingredients to the wet ingredients, and mix together until combined.

Turn the dough out onto your surface and push together into a flat square. Wrap the dough in plastic wrap and refrigerate for 1 hour.

Heat oven to 325° F. Remove the dough from the fridge, roll out and if desired, use a patterned rolling pin or other embossing gadgets to create a pattern. Cut the cookie rounds and freeze for 10 minutes before baking for about 15 minutes.

To make the filling, combine butter, powdered sugar, and vanilla in a medium mixing bowl. Beat together until light and fluffy. Assemble the cookies by spreading a generous scoop of the icing onto one of the cookies and sandwiching it with another.