

Oreo Cookie Filling

Amount	Measure	Ingredient - Preparation Method
6	ounces	butter
1	teaspoon	vanilla extract
1/8	teaspoon	kosher salt crystals
2	cups	organic powdered sugar - tapioca based, not cornstarch based

Bake and cool cookies first.

In a 2 quart stainless steel saucepan, melt butter over med-low heat, then simmer, stirring, until butter falls silent after hissing and popping. Lower heat if browning. Strain into stand mixer.

Add vanilla and salt, followed by sugar. Mix on low to moisten, then increase to medium. Beat until creamy and soft, about 5 minutes. Transfer to pastry bag with 1/2" plain tip.

Yield: "1 1/3 cups"