

Oreo Cookies

Amount	Measure	Ingredient - Preparation Method
4	ounces	butter
1/2	cup	sugar
3	tablespoons	golden syrup or light corn
1/2	teaspoon	baking soda
1/4	teaspoon	crystal kosher salt
1 1/4	cups	flour
1/3	cup	dutch-process cocoa powder
1	tablespoon	dutch-process cocoa powder
		Oreo Cookie Filling

Combine butter, sugar, syrup, baking soda, salt in the bowl of a stand mixer. Mix on low to moisten, then increase to medium and mix until light and fluffy, about 5 minutes.

Sift flour and cocoa together. Sprinkle into butter mixture on low. Knead against sides of bowl to form a smooth ball. Divide in half and flatten into disks.

Put rack in middle of oven. Preheat to 350. On a cocoa dusted surface, roll dough into 7 inch square. Sprinkle with cocoa and roll out to 1/4" thick. Roll with embossed roller or regulate to 1/8". Stamp into 1.5" rounds. Arrange on parchment fitted sheet with 1/4" gap. Bake about 15 minutes and cool completely.

Turn half the wafers over and pipe a dollop of filling. Top with 2nd wafer and twist. Transfer to airtight container and let set for 30 minutes.

Yield: "45"

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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"