

GLUTEN-FREE M'OREO COOKIES

More cookies please...these wholesome “Oreo-like” cookies are a great way to send your kids to school, maybe even heart shaped, and they’ll soon be asking for m’oreo 😊!

SERVINGS	SERVING SIZE	TIME TO MAKE
24 (~1.5” big)	2 Sandwiches	60 MINUTES

INGREDIENTS

Chocolate Cookie

- 1 1/2 cups Gluten-Free Flour (I enjoy Bob’s Red Mill or King Arthur 1:1 blend)
- 1/2 Cup Unsweetened Cocoa Powder
- 1 teaspoon Baking Soda
- 1/2 teaspoon Baking Powder
- 1/4 teaspoon Salt
- 1/2 Cup (1 stick) Unsalted Butter, room temperature (Coconut Oil option)
- 3/4 Cup Granulated Sugar
- 1/4 Cup Brown Sugar
- 1 Egg, Large
- 1 Tablespoon Vanilla
- 2 Tablespoon Milk (Plant Based Milk option too)

Vanilla Cream Filling

- 1/4 Cup Unsalted Butter, room temperature
- 1/4 Cup Coconut Oil
- 1 1/2 Cups Powdered Sugar
- 1-2 Teaspoons Vanilla
- 1-2 Teaspoons Milk (Plant Based Milk option)

DIRECTIONS

Chocolate Cookie Directions

1. Preheat oven to 350 F, line baking tray with parchment paper or a silicone baking mat
2. Using a large bowl, whisk together the flour, cocoa powder, baking soda, baking powder, and salt. Set aside.
3. Using a stand mixer/hand mixer, cream together the butter and sugars. Add the egg, vanilla, and milk until mixed well.

4. Add the dry ingredients to the wet mixture, gently mixing until well combined.
5. You can use either method, drop cookie method—taking 1 tablespoon of dough and place on cookie sheet and press a small bowl/glass onto dough until flattened to around ¼ inch, or roll out a portion of the dough and use cookie cutters to cut out shape. I used a heart shape cutter that is around 1.5” big. Be mindful that too much re-rolling the dough will make it dry, this is also sticky dough, so I used a silicone rolling mat vs my clothing rolling mat.
6. Space cookies 1-2 inches apart
7. Bake at 350 degrees F for 6-7 minutes, until done.
8. Remove from oven and allow cookies to rest on sheet for 3 minutes, then remove to cooling rack to cool completely

Vanilla Cream Filling Directions

1. In a large bowl, using mixer/hand mixer, beat the butter and coconut oil until mixed.
2. Add the powdered sugar, vanilla, and milk until smooth

Assemble Sandwiches

1. Place 1 tablespoon, or as desired, cream filling onto one cookie, spreading evenly. Press one cookie on top so the cream filling is between both cookies.
2. Repeat until all sandwiches are made.
3. Enjoy!

Nutritional Information per serving: 148 Calories, 63 grams Fat, 5 gram Saturated Fat, 16 mg Cholesterol, 103 mg Sodium, 22 grams Total Carbohydrates, 1 gram Fiber, 15 grams Sugar, 1 grams Protein, 5% Vitamin A, 0% Vitamin C, 3% Calcium, 5% Iron