



HEALTHIER CHOCOLATE COOKIE SANDWICHES

Makes 15 servings | Serving size: 2 cookies

PREP TIME
45 min

COOK TIME
10 min

TOTAL TIME
55 min

I dare you to eat just one! Just a tip—these taste really good when frozen, so if they last long enough to make it to the freezer, we highly recommend them frozen with a tall glass of milk.



Ingredients

Cookies

- $\frac{3}{4}$ cup whole wheat pastry flour
- 6 tablespoons Dutch cocoa powder
- 6 tablespoons sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon baking soda
- 1 teaspoon pure vanilla extract
- $\frac{1}{4}$ cup coconut oil
- 3 tablespoons milk of choice
- 2 tablespoons honey

Filling

- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{4}$ cup coconut oil

Directions

1. In a medium-sized bowl, whisk together pastry flour, cocoa powder, sugar, salt, and baking soda.
2. In a separate bowl, cream together the vanilla, coconut oil, milk, and honey until well combined.
3. Add the wet ingredients to the dry ingredients and mix until a dough forms.
4. Place the dough on a large piece of plastic wrap, then form into a flat disc.
5. Wrap the disk, then chill for 20 minutes.
6. While dough is chilling, preheat the oven to 300°F.
7. Flour a clean counter space, then place the dough on it.
8. Roll out the dough until it's about $\frac{1}{4}$ -inch thick, then cut small circles out.
9. Place the circles on a greased cookie sheet.

10. Repeat with scrap dough.
11. Bake for 10 minutes.
12. Remove from oven and cool on the pan for 10 minutes. (This allows the cookies to harden up a bit.)
13. While cookies are cooling, make the cream filling.
14. Blend together all the ingredients for the filling until smooth.
15. Place about two teaspoons of the cookie filling on top of one of the chocolate cookies, then top with another cookie to create a sandwich.
16. Repeat with the remaining cookies and filling.
17. Keep in an airtight container. (I like to freeze mine!)