

## Homemade Oreos

Adapted from [Retro Desserts, Wayne Brachman](#)

Let's talk about the sugar for a minute, shall we? This is a sweet cookie. A good, sweet cookie. Yet, if you think of an actual Oreos, the wafers are fairly un-sweet and actually on the slightly salty side, which contrasts with the super-sweetness of the filling bringing harmony, happiness, yada yada. If you want your cookie closer to that original, you can take out a full half-cup of the sugar. If you want to make the cookie by itself (as I did a while back for [ice cream sandwiches](#)), go ahead and use the full amount.

Makes 25 to 30 sandwich cookies

### For the chocolate wafers:

1 1/4 cups all-purpose flour  
1/2 cup unsweetened Dutch process cocoa  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1 to 1 1/2 cups sugar [see recipe note]  
1/2 cup plus 2 tablespoons (1 1/4 sticks) room-temperature, unsalted butter  
1 large egg

### For the filling:

1/4 cup (1/2 stick) room-temperature, unsalted butter  
1/4 cup vegetable shortening  
2 cups sifted confectioners' sugar  
2 teaspoons vanilla extract

1. Set two racks in the middle of the oven. Preheat to 375°F.
2. In a food processor, or bowl of an electric mixer, thoroughly mix the flour, cocoa, baking soda and powder, salt, and sugar. While pulsing, or on low speed, add the butter, and then the egg. Continue processing or mixing until dough comes together in a mass.
3. Take rounded teaspoons of batter and place on a parchment paper-lined baking sheet approximately two inches apart. With moistened hands, slightly flatten the dough. Bake for 9 minutes, rotating once for even baking. Set baking sheets on a rack to cool.
4. To make the cream, place butter and shortening in a mixing bowl, and at low speed, gradually beat in the sugar and vanilla. Turn the mixer on high and beat for 2 to 3 minutes until filling is light and fluffy.
5. To assemble the cookies, in a pastry bag with a 1/2 inch, round tip, pipe teaspoon-size blobs of cream into the center of one cookie. Place another cookie, equal in size to the first, on top of the cream. Lightly press, to work the filling evenly to the outsides of the cookie. Continue this process until all the cookies have been sandwiched with cream. Dunk generously in a large glass of milk.

### **Oreos** ([Someone made a celiac version of the Oreos!](#))

This recipe was adapted from the mouthwatering post over at [smitten kitchen](#). It made the switch to gluten-free easily, and impresses all my friends. I've made the filling with coconut and mint flavors as

well as the original one, both were delicious. These are so easy.

1 1/4 c flour (I use [Annalise Roberts'](#) basic mix of brown rice flour, tapioca starch and potato starch)  
1/2 c unsweetened cocoa powder  
1/2 t xanthan gum  
1 t baking soda  
1/4 t baking powder  
1/4 t salt  
1 1/2 c sugar  
1/2 c plus 2 T butter, room temp, unsalted  
2 eggs

Pulse dry ingredients in food processor. Add butter, cut into pieces, pulse again until butter pieces are pea-sized. Add eggs one at a time, then mix until incorporated. drop by small spoonfuls onto greased cookie sheet, bake at 375 for 9(ish) minutes, cool on pan.

*Filling:*

1/2 stick butter, room temp  
1/4 c veg shortening  
2 c sifted confectioners sugar  
2 t vanilla

Mix everything in food processor. Thank God I got one of these for Christmas a few years ago.

Also, I have been making ice cream, and I used this recipe to make a base for an ice cream cake. instead of baking the batter as individual cookies, I pressed it into a 9x9 pan and baked it longer (until a knife inserted in the center came out clean), then greased a large glass bowl, pressed the cookie mixture onto the sides of the bowl, then froze it. Then I made ice cream, and when it was done I poured it into the bowl on top of the cookie mixture. I then let it freeze until hard, turned it out onto a plate, and served it.