

AT-HOME SANDWICH COOKIE RECIPE

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ADPI Make It With Dairy Student Video Contest

INGREDIENTS:

For the cookie:

1. 1 box Devil's Food cake mix (any brand)
2. $\frac{1}{3}$ cup vegetable oil + 2 additional tbsp
3. 3 tbsp milk
 - a. Additional 1-3 tbsp may be needed depending on what brand of cake mix is used.
4. 1.5 tsp baking powder

For the filling:

1. 4 oz cream cheese, softened
2. $\frac{1}{4}$ cup butter, softened
3. 1 cup powdered sugar
4. 1 tsp vanilla extract

INSTRUCTIONS:

For the cookie:

1. Preheat oven to 350 degrees Fahrenheit.
2. In a bowl, combine the dry cake mix, vegetable oil, milk and baking powder. Stir until well combined.
3. Roll the cookie dough into 1 $\frac{1}{2}$ to 2 inch rounds, and place onto a baking sheet. Flatten with fingers.
4. Place the tray into the preheated oven and bake for 7-9 minutes, until the tops start to crack.
5. Remove pan from oven and allow cookies to set and cool, about 10 minutes.

For the filling:

1. Using a hand or stand mixer, beat softened cream cheese in a bowl until smooth.
2. Add in the softened butter and beat until smooth.
3. Add in the powdered sugar and vanilla extract and continue beating until the frosting is smooth.

For the assembly:

1. Frost the bottom of one cooled cookie with a generous amount of filling, and place another cookie on top, with the bottom facing down.
2. Repeat for the rest of the cookies (8-12 in total.)
3. Either chill in fridge or enjoy fresh!