



Ernie's Oreo Cookies

(with links to Made in USA ingredients)

INGREDIENTS (Approx 30 cookies)

Chocolate Cookie:

1 1/2 cup [Organic All Purpose Flour \(Made in USA\)](#)
1/2 cup [unsweetened dark cocoa powder](#)
3/4 tsp salt
1/2 tsp [Baking Powder \(Made in USA\)](#)
1/2 tsp [Baking Soda \(Made in USA\)](#)

3/4 cup sugar
1/2 cup [Organic Unrefined Coconut Oil \(Made in USA\)](#)
2 tbsp whole milk
1 large egg
2 tsp [pure vanilla extract \(Made in Colorado\)](#)

Vanilla Cream Filling:

1/2 cup (1 stick) softened, unsalted butter, room temperature
3 tbsp refined coconut oil
1 1/2 cup powdered sugar (confectioners' sugar)
2 tsp vanilla extract
1/4 tsp [Fine Sea Salt \(Made in Hawaii, USA\)](#)

DIRECTIONS:

Chocolate Cookie:

1. Preheat oven to 350 degrees. Line [baking sheets](#) with [parchment paper](#). Set aside.
2. Whisk together flour, cocoa powder, salt, baking powder, and baking soda in a medium [glass mixing bowl](#). Set aside.
3. Beat sugar and coconut oil together on medium-high speed, until mixture is fluffy. Reduce speed to low. Add milk, egg and vanilla extract.
4. Slowly add the prepared flour mixture while still mixing. Combine well. Divide dough into two equal parts. Flatten both halves and wrap tightly in plastic wrap. Chill in the refrigerator for 30-45 minutes until dough is cold and firm.
5. Take one dough out of fridge (work with one at a time). Lightly flour work surface and roll dough to 1/4". Punch out cookies using a 1 3/4" [round cutter](#). Transfer cookies to prepared baking sheet, spaced about 1/2" apart.
6. Bake for 15 minutes. Rotate sheets halfway through baking.
7. Allow to cool in pan before transferring to a wire rack.

Vanilla Cream Filling:

1. Cream together butter and coconut oil until homogenous.
2. Add powdered sugar. Beat until well combined. Add vanilla extract and salt. Beat until smooth.
3. Use a [small spatula](#) to spread cream filling onto (cooled) cookies (or use pipping bag). Assemble cookies to make homemade version of oreo cookies!

*Keep refrigerated until ready to eat. May last on counter top for about 2 days if in a sealed container.