Homemade Whole Wheat Oreo Cookies

Ingredients:

For Cookie
- 3/4 cup all-purpose flour
- 1/2 cup whole wheat pastry flour
- 1/2 cup unsweetened Dutch process cocoa, or Hershey’s special dark
- 1 tsp baking soda
- 1/4 tsp baking powder
- 3/4 cup sugar
- 1 large egg
- 1/2 cup unsalted butter, softened

For Filling
- 1/3 cup unsalted butter, softened
- 1/3 cup coconut oil, lightly softened in the microwave
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- 2 1/2 cups powdered sugar
- 2 tsp vanilla
- Milk, optional to thin out filling

Directions:
- Combine flours, cocoa, baking soda, baking powder and sugar in a food processor. Pulse a few times to combine
- Add egg and butter into food processor mix until a dough forms.
- Roll dough into a log, about 1 1/2” thick wrapped in saran wrap, refrigerate for 1 hour.
- Preheat oven to 375. Line a baking sheet with parchment paper.
- Remove dough from refrigerator and cut into ¼” slices. Place on a baking sheet, leaving 1” in between each cookie.
- Bake for 10 minutes, rotating the pan half way through. Remove from oven and allow cookies to cool on cookie sheet.
- To make filling: Combine all the ingredients in a mixer and mix until well combined. You might need to use your hands to pack everything together.
- Smear a thin layer of filling on one cookie and lay another cookie on top to make a sandwich and serve.

Serves 8

Created, cooked, and provided by Culinary Chef Jessica Vanroo at Health & Fitness Fridays workshop on 2/22/2013