THE J.M. SMUCKER Co

Chocolate Decadence

Prep Time	Cook Time	Serves	Difficulty
15 mins	10 mins	36	N/A

Ingredients

- **Cookies:**
- 1/2 cup (125 mL) butter, melted
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 1/2 cup (125 mL) cocoa powder
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 tsp (4 mL) baking powder
- 1/2 cup (125 mL) chopped white chocolate
- 1/2 cup (125 mL) chopped milk chocolate
- 1/2 cup (125 mL) chopped semi-sweet chocolate
- **Filling:**
- 2 cups (500 mL) icing sugar
- 1/4 cup (50 mL) butter, softened
- 1/4 cup (50 mL) milk

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Cookies: Beat, in a large bowl, butter and sugars. Add eggs and vanilla and beat well. Lower speed on mixer and add flour, cocoa powder and baking powder. Stir in chocolate.

Step 3:

Drop dough by heaping tablespoons (15 mL) onto prepared baking sheets, about 2” (5 cm) apart.

Let your kids personalize their cookies by making them different sizes. They can drop smaller or larger pieces of dough on the baking sheets. To ensure cookies bake at the same time make sure each cookie sheet only has one size of cookie.

Step 4:

Bake in preheated oven for 10 minutes. Cookies will be soft. Let sit 1 minute on baking sheet before removing to cooling rack.

Step 5:

Filling: Beat icing sugar, butter and milk in a medium mixing bowl for 2 minutes until well combined.

Have the kids go through the cookies and organize them according to size so each sandwich cookie has two even pieces.

Step 6:

Line half the cookies flat side up. Place 1 to 2 tsp (5 to 10 mL) filling on each cookie. Place another cookie of the same size on top. Press down slightly to hold.

Try adding food colouring to the filling. Get your kids to choose their favourite colours, or use colours of the season.

Images

