



Long Livo

Cookies and Cream Cookies Recipe

20 min

Prep time

24

Servings

12 min

Cook time

Medium

Difficulty

32 min

Total time

American

Cuisine

Ingredients

Cookie Base

- ☐ 1 ½ cups all-purpose flour
- ☐ ½ cup unsweetened cocoa powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, softened
- ☐ ¾ cup granulated sugar
- ☐ ½ cup brown sugar

- ☐ 1 large egg
- ☐ 1 tsp vanilla extract

Vanilla Filling

- ☐ 8 oz cream cheese, softened
- ☐ ¼ cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 2 tbsp heavy cream (optional for looseness)

Assembly

- ☐ Extra powdered sugar for dusting

Instructions

- 1 Preheat oven to 350°F (175°C). Line two baking sheets with parchment.
- 2 In a bowl whisk flour, cocoa, baking soda, and salt; set aside.
- 3 Cream butter with granulated and brown sugar until light and fluffy; add egg and vanilla, mix well.
- 4 Gradually fold dry ingredients into the wet mixture; chill dough 20 minutes.
- 5 Meanwhile, beat cream cheese, powdered sugar, and vanilla until smooth; add cream if needed.
- 6 Scoop 1- tablespoon of dough, flatten, place a spoonful of filling in the center, then top with another 1- tablespoon of dough, sealing edges.
- 7 Place cookies on the sheet, bake 10-12 minutes until edges set; cool on a rack.

Nutrition per serving

180 kcal

Calories

3 g

Protein

24 g

Carbs

9 g

Fat

Tips & notes

- If the dough feels sticky, refrigerate an extra 10 minutes.
- Dust with powdered sugar for a pretty finish.
- For extra crunch, sprinkle a pinch of sea salt on top before baking.