

Fauxreos

Cookies

- 1 1/4 cup sugar
- 3/4 cup butter
- 1/2 tsp salt
- 1 egg
- 1 tbsp cold water
- 1 tsp vanilla
- 1 1/2 cups flour
- 3/4 cup Dutch-process cocoa

Preheat the oven to 325°F. Beat together sugar, butter, salt until smooth. Beat in the egg, water, and vanilla. Beat in the flour and cocoa. The dough will be stiff. Roll the dough into balls about 2 tsp in size. Place the dough balls on prepared (greased or parchment) baking sheets, leaving about 2" between balls.

Flatten the cookies to about 3/16" thick (about the height of 3 U.S. quarters) with a glass or other flat object, dipped in cocoa powder (prevents sticking). Bake the cookies for 18-20 minutes. Remove from oven and allow to cool completely.

Filling

- 2 1/2 cups powdered sugar
- 1/2 cup lard
- 1 tsp vanilla
- 2 tsp cold water

Beat together sugar, lard, and vanilla until it clumps together. Add the water, beat till smooth. Flatten a tablespoon of filling evenly between two fully-cooled cookies. Store in airtight container.

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