



## Chocolate Chip Cookie Sandwiches



### Cookies:

½ c shortening

½ c butter

¾ c sugar

¾ c brown sugar

2 eggs

1 t vanilla

2 ¾ - 3 c flour

1 t soda

1 t salt

1 11.5-oz. pkg. semi-sweet  
chocolate chips

### Frosting:

6 1-ounce squares semi-sweet chocolate

¾ c heavy whipping cream

1 T butter

2 c powdered sugar

To make cookies, cream shortening, butter, sugar, and brown sugar. Beat in eggs and vanilla. Stir in dry ingredients just until combined, adding just enough flour until dough is no longer sticky. Stir in chocolate chips. Scoop dough onto cookie sheet forming round 1-inch balls. Bake at 350°F for 8-10 minutes or until barely golden brown. Cool.

As cookies are baking, make frosting by combining chocolate and cream in double boiler. Stir occasionally until chocolate is melted and smooth. Add butter and stir until melted. Gradually beat in powdered sugar until smooth. Frosting will be more of a glaze consistency at this point (frosting thickens as it cools). Cool about an hour (can refrigerate to thicken more quickly) or until frosting reaches a spreadable consistency. Spread 2 tablespoons of frosting between two cookies.