THE J.M. SMUCKER Co

Chocolate Shortbread Sandwich Cookies

Prep Time	Cook Time	Serves	Difficulty
45 mins	20 mins	32	N/A

Ingredients

- 2 cups (500 mL) butter, softened
- 1 1/2 cups (375 mL) packed brown sugar
- 1 tsp (5 mL) vanilla extract
- 2 3/4 cups (675 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 cup (175 mL) cocoa powder
- **Vanilla Buttercream:**
- 1/2 cup (125 mL) butter, softened
- 4 cups (1 L) icing sugar
- 1/3 cup (80 mL) milk
- 1 tsp (5 mL) vanilla extract

Directions

Step 1:

Preheat oven to 325°F (160°C). Line baking sheets with parchment paper.

Step 3:

Cream butter, sugar and vanilla in a large mixing bowl, 1 to 2 minutes. Add flour and cocoa and mix on low speed, scraping the bowl frequently, until dough comes together.

Step 4:

Divide dough into 4 pieces. On a lightly floured surface, roll each piece to a 1/4” (5 mm) thickness. Cut out shapes using a 2” (5 cm) cookie cutter. Gather up scraps and repeat with remaining dough. Place on prepared baking sheets.

Step 5:

Bake in preheated oven for 18 to 20 minutes. Cool on racks 30 minutes.

Step 7:

Cream butter and half the icing sugar in large bowl with electric mixer until light and fluffy. Add milk and vanilla. Beat in remaining icing sugar gradually. Blend well.

Step 9:

Spread cookie with buttercream and top with second cookie.

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