

Choco Fever Dream

Cookies and Cream Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Medium** Difficulty	**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	3 g	24 g	9 g
Calories	Protein	Carbs	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.