

Barreo

11 oz. butter

1 cup brown sugar

½ cup sugar

½ tsp salt

1 tsp. vanilla

2 (2/3) cup A.P. flour

2/3 cup cocoa powder

2 tsp. baking soda

Procedure:

Cream butter, sugars, salt and vanilla in a stand mixer with the paddle attachment. Sift dries. Add to mixture and mix until combined. Roll into logs about 1 ½ inches in diameter and chill. Slice into disks and bake at 325 degrees for about 15 until firm to touch.

Filling:

1 cup unsalted butter

3 cups powdered sugar, sifted

1 tbsp. vanilla extract

Procedure:

Cream butter in a stand mixer with paddle attachment until creamy. Add powdered sugar 1 cup at a time until combined and smooth. Add vanilla extract. Spread 1 tbsp of mixture on to the bottom side of one cookie and sandwich with the bottom side of another cookie. Keep in a airtight container for up to two days.