

Chocolate Peppermint Sandwich Cookies

www.mynamesnickerdoodle.com

Chocolate Cookie

1 cake mix (I used triple chocolate for the cookies in the photo)

1/2 cup oil

1/4 flour

2 eggs

Lightly whisk eggs and oil in a bowl. Mix in flour and cake mix until well blended. Roll into 2 inch balls and bake at 350° for 7-9 minutes on an ungreased cookie sheet. For really soft cookies, omit flour. Once they come out of the oven, immediately press them down lightly with a spatula. Cool completely.

White Chocolate Cream Cheese Frosting

1 8 oz. tub White Chocolate Cream Cheese

1/4 cup butter, softened

1 tsp vanilla

4 cups powdered sugar

2 TBSP heavy cream or milk

With a mixer, cream together white chocolate cream cheese and butter. Add in vanilla and mix. Beat in powdered sugar until smooth. Mix in heavy cream to thin it out just enough to make it perfect!

1 cup Ande's Peppermint Crunch Baking Chips

Assembly

Frost the bottom side of one cookie with about 2 tablespoons of frosting. Place another cookie, bottom sides together, on top and twist slightly to smooth frosting out to the edges. Roll edges in peppermint chips. Repeat with remaining cookies. Chill for 1 hour before serving for best result