

Oreo Cream Cheese Sandwiches

Recipe By Yossi and Malky Levine



Cooking and Prep:  40
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Serves:  8

Contains:    

Preference: Dairy

A heavenly twist on an all-time favorite.

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Mehadrin Dairy

Ingredients (11)

Cookies

- 7 chocolate sandwich cookies
- 1 and 1/2 cups flour
- 1/4 cup **Gefen Cocoa**
- 1 cup water
- 1 stick Mehadrin Butter
- 3/4 cup sugar

2 eggs

Filling

7 chocolate sandwich cookies

8 ounces unwhipped J&J Cream Cheese

1 stick Mehadrin Butter, softened

3/4 cup confectioners sugar

Start Cooking

Prepare the Cookies

1. Separate the cookies from the cream (with a knife), and set cream aside. Add cookies to a bag and crush them using a rolling pin. Combine flour, cocoa and cookie crumbs and set aside.
2. Add water, butter and sugar to a saucepan and simmer until butter is melted. Close the flame. Add the flour mixture and stir until smooth. Add the eggs and mix well. The batter will be a bit sticky.
3. Preheat oven to 425 degrees Fahrenheit.
4. Line a baking sheet with Gefen Easy Baking Parchment Paper. Place the dough in a pastry bag with a round tip. Squirt the dough into spiral rounds, starting in the middle and spiraling out to about two inches. Push the tip back into the spiral to complete the circle.
5. Bake for 15-20 minutes, until top is crispy.

Tip:

Trace circles on a sheet of paper and place it under the parchment paper to be used as a guide, so your circles are all the same size.

Prepare the Filling

1. Separate the cookies from the cream again. Crush the cookies.
2. Mix cream cheese, butter and confectioners sugar well. Add the crushed cookies and cream from all 14 cookies.

For Assembly

1. Assemble the sandwiches by piping the cheese filling on half of the cookies and covering it with the remaining cookies.
2. Generously sprinkle with confectioners sugar.