

Ultimate Chocolate Chip Cookie Sandwiches: Homemade & Delicious

embracing a luscious, creamy filling? Pure dessert heaven. This recipe for



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

For the Filling (Classic Buttercream Option): 1/2 cup (1 stick) unsalted butter , softened 2-3 cups powdered sugar (confectioners' sugar), sifted 1 teaspoon vanilla extract 2-3 tablespoons milk or cream Pinch of salt:

DIRECTIONS

1. Steps for the : Recipes
2. For the : Chocolate Chip Cookies:
3. Preheat : Oven
4. : Preheat your oven to 375°F (190°C). Line baking sheets with parchment paper or silicone baking mats.
5. Cream : Butter & Sugars
6. : In a large bowl, cream together the softened butter, granulated sugar, and light brown sugar with an electric mixer until light and fluffy (about 2-3 minutes).
7. Add : Wet Ingredients
8. : Beat in the egg and vanilla extract until well combined.
9. Combine : Dry Ingredients
10. : In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.
11. Combine : All
12. : Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix.
13. Stir in : Chocolate Chips
14. : Fold in the chocolate chips until evenly distributed.
15. Scoop : Cookies
16. : Drop rounded tablespoons of dough onto the prepared baking sheets, leaving about 2 inches between cookies. For sandwiches, try to make your scoops as uniform in size as possible.
17. : Bake for 9-12 minutes, or until the edges are golden brown and the centers are still slightly soft. Do not

overbake for best chewiness.

18. : Let cookies cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely. This is crucial for assembly!
19. For the : Filling (Classic Buttercream Option):
20. Cream : Butter
21. : In a large bowl, beat the softened butter with an electric mixer until light and fluffy, about 2-3 minutes.
22. Add : Powdered Sugar
23. : Gradually add the sifted powdered sugar, one cup at a time, mixing on low speed until incorporated, then increasing to medium.
24. Add : Flavor & Liquid
25. : Beat in the vanilla extract, salt, and 2 tablespoons of milk/cream. Continue beating until light and fluffy. If the frosting is too thick, add the remaining tablespoon of milk/cream, one teaspoon at a time, until desired consistency is reached.

SWAPS & NOTES

Cookies : For extra chewiness, use more brown sugar than granulated.

For a crispier cookie, use more granulated sugar.

You can also mix in milk chocolate chips, dark chocolate chips, or even white chocolate chips.

Butter : If using salted butter for cookies, omit the added salt.

TIPS FOR SUCCESS

Room Temperature Ingredients : Ensure your butter and egg are at room temperature for the best cookie dough consistency and even baking.

Don't Overbake Cookies : For chewy cookie sandwiches, slight underbaking is preferred.

The cookies will continue to set as they cool.

Cool Cookies Completely : This is the most important step for assembly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ultimate-chocolate-chip-cookie-sandwiches-homemade-delicious/>