

BraveTart's Homemade Oreos

Blog post: <http://korenainthekitchen.com/2017/12/07/bravetarts-homemade-oreos/>

From BraveTart by Stella Parks, via [Serious Eats](#). Makes about 50 sandwich cookies.

Chocolate Wafers

In the bowl of a stand mixer fitted with the paddle attachment, cream together:

115 g unsalted butter, softened to room temperature
100 g granulated sugar
55 g golden syrup
1/2 tsp baking soda
1/8 tsp fine sea salt
1/4 tsp coconut extract (optional but recommended)

Mix on medium speed until light and fluffy, about 5 minutes, scraping down the bowl with a rubber spatula at least once.

In a bowl, sift together:

165 g bleached all purpose flour
35 g Dutch cocoa powder

Stir into the butter-sugar mixture on low speed - it will look too dry at first, but will come together to form a smooth dough. Knead it against the side of the bowl to bring it together in a ball, then divide it in half.

Preheat the oven to 350°F (325°F convection). Liberally dust your work surface with more Dutch cocoa and place half the dough on it. Dust with more cocoa, then roll out to a thickness of 1/8", using more cocoa powder as needed to prevent the rolling pin from sticking. Use the dull edge of a swirly-looking cookie cutter to stamp a pattern all over the dough. (Alternatively, if using an embossed rolling pin, roll the dough to 1/4" thick with a regular rolling pin, then sprinkle with cocoa powder and use a single pass of the embossed pin to roll the dough to 1/8" thick.)

Run an offset spatula underneath the dough to make sure it doesn't stick to your work surface, then stamp out circles with a 1 1/2" round cookie cutter. Transfer the cookies to a parchment-lined baking sheet, leaving 1/4" between them (the cookies won't spread or expand much). Gather up the scraps and set aside.

Repeat the process with the other half of the dough, then gather the scraps from both halves together and roll them out. Any subsequent dough scraps can be baked off and used to make chocolate cookie crumbs (or eaten as a baker's treat!).

Bake in the middle of the preheated 350°F (325°F convection) oven for 12-15 minutes, until firm and dry. Allow the cookies to cool to room temperature on the cookie sheet. Flip half of the wafers over so they are good to go when the filling is ready.

Vanilla Filling

In a small saucepan over medium-low heat, melt **170 g unsalted butter**. Bring the butter to a simmer, stirring occasionally, while it bubbles. If you notice it turning brown, reduce the heat.

Keep cooking the butter until it stops making popping sounds - this means all the liquid has evaporated. Strain the butter into the bowl of an electric mixer fitted with the paddle attachment.

Add:

240 g powdered sugar
1 tsp vanilla extract
pinch fine sea salt

Mix on low speed to combine, then increase the speed to medium and beat for several minutes, until soft and creamy. Mine got much too liquid-y, so I chilled it and re-beat it a few times until it came to the right consistency.

Working quickly before the filling has a chance to set, scoop it into a piping bag fitted with a large round tip, and pipe generous dollops (about 1 scant tbsp) onto the bottoms of half the chocolate wafers. Sandwich with the top wafer and press gently until the filling reaches the edge of the cookie.

Let stand at room temperature until set (about 30 minutes), then store in an airtight container for up to 1 week at room temperature, a month in the fridge, or up to 3 months frozen. These are best served at room temperature.