

LOVE AT FIRST BITE BUTTER  
COOKIES



XOXO

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## Love at First Bite Butter Cookies

Prep: 1 hr 10 mins

Bake: 20 mins

Makes: 35 cookies

Cookies

1 and 1/4 cups sweet (unsalted) butter, room temperature

6 ounces cream cheese, room temperature

3/4 cups superfine sugar

15 teaspoons vanilla extract

1 egg

1/4 teaspoon salt

2 cups + 1/2 cup flour

1 cup ground chocolate wafer cookies (about 12)

1 tablespoon unsweetened cocoa powder

Frosting

1 stick salted butter, softened

1 cup ground strawberry wafer cookies (about 12)

2 cups powdered sugar

3 to 6 tablespoons milk

1/4 teaspoon coarse sea salt

Sprinkles for topping

Cookies

Preheat oven to 350 degrees Fahrenheit and line baking sheets with parchment paper or a nonstick baking mat.

In a food processor, pulse the chocolate wafer cookies until they are finely ground. Measure out 1 cup.

Beat the butter, cream cheese, sugar, and vanilla extract until creamy. Beat in egg until just incorporated. Beat in the salt, 2 cups flour, ground chocolate wafer cookies, and unsweetened cocoa powder until the batter is thick and does not stick to your hands. If you have a KitchenAid you can probably mix the whole thing with it but I just have a hand held and I eventually had to knead the dough with my hands to mix everything together (I didn't want to risk overheating my mixer).

Add the last 1/2 cup of flour as you shape the dough into a flat round, kneading it into the dough mixture. This serves as a good test of the cookie dough. It should be sticky but not wet. If you place it on an un-floured surface and pick it up, there shouldn't be that much dough sticking to the surface. Cover the dough in plastic wrap and refrigerate for 30 minutes.

Roll out the dough on a lightly floured surface till it's 1/8th of an inch thick. Use a heart shaped cookie cutter (3 x 2.5 inches) to cut dough and then place the cookies on the lined baking sheets. As the dough warms up sometimes it's harder to peel the cut cookies off the counter top. Keep the surface covered in flour and pick up the cut cookies with hands dusted in flour.

Take the leftovers and knead the dough into a ball again and roll it out, using flour when necessary. Cut more cookies. Continue until there is no more dough. Bake 18 to 20 minutes and cool on a wire rack.

Frosting

In a food processor, pulse the strawberry wafer cookies until they are finely ground. Measure out 1 cup.

Beat butter until smooth and fluffy. Beat the ground strawberry wafer cookies into the butter. Add the powdered sugar a 1/2 cup at a time until incorporated. If needed, add milk a tablespoon at a time until the right consistency is reached. Frost all the cookies at once if you are giving them away as gifts or bringing them to a party. Alternatively, you can put the frosting in an air tight container and store in the fridge so that whenever you want a cookie, you only have to frost one instead of 35. Top with sprinkles if desired.

