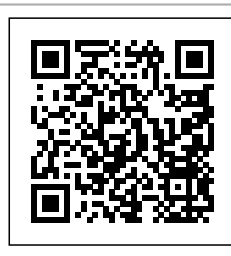


# Milano Cookies



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Recipe by: Laura Vitale

*Makes 1 dozen or so*

**Prep Time: 20 minutes**

**Cook Time: 15 minutes**

## Ingredients

\_\_ 1/2 cup of Unsalted Butter, softened at room temperature

\_\_ 1/2 cup of Granulated Sugar

\_\_ 1 Egg

\_\_ 2 Tbsp of Milk

\_\_ 1-1/2 cups of Cake Flour

\_\_ 1/2 tsp of Salt

\_\_ 1 tsp of Vanilla Extract

## For the Filling:

\_\_ 1 cup of Semisweet Chocolate Chips

1) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter and sugar for 2 minutes, add the egg, milk and vanilla and mix for another minute.

2) Add the flour and salt, mix until combined then place the dough in a bowl, cover and pop it in the fridge for about half an hour.

3) Using a piping bag fitted with a large round tip, pipe out 3 inch ropes about 2 inches apart on your prepared baking sheet.

4) Preheat your oven to 350 degrees, line 2 baking sheets with parchment paper and set aside.

5) Bake for about 10 to 12 minutes or until lightly golden brown around the edges, allow to cool completely on a wire rack.

6) Melt the chocolate chips either in the microwave or on a double boiler, then allow it to sit for about 10 minutes to firm up a bit and smear a little of the chocolate on the flat side of one cookie and place another on top to make a sandwich.

7) Serve right away or store in an airtight container at room temperature for a few days.

