



# Brownie Sandwich Cookies with Sprinkles

## INGREDIENTS

1 cup Hy-Vee unsalted butter, room temperature  
1 cup packed Hy-Vee brown sugar  
½ cup Hy-Vee granulated sugar  
2 Hy-Vee large eggs  
1 tsp Hy-Vee vanilla  
1 ¼ cups Hy-Vee all-purpose flour  
½ cup Hy-Vee baking cocoa  
1 tsp Hy-Vee baking soda  
½ tsp Hy-Vee salt  
2 cups Hy-Vee quick oats  
1 (12 oz.) pkg Hy-Vee milk chocolate chips  
¾ cup rainbow sprinkles (about 4 oz.)

## FROSTING

1 cup Hy-Vee unsalted butter, room temperature  
4 cups Hy-Vee powdered sugar  
1 tsp Hy-Vee vanilla  
½ tsp Hy-Vee skim milk, if needed

## PREPARATION

- 1** In a large bowl, cream softened butter and sugars; add eggs and vanilla and mix well. Mix in flour, cocoa, baking soda, salt and quick oats. Stir in chocolate chips. Cover and refrigerate dough for 2 hours or overnight.
- 2** Preheat oven to 350°.
- 3** Roll into balls using 1 tablespoon of dough for each; gently press to just flatten. Press one side into sprinkles and place sprinkles-side-up on a parchment-lined cookie sheet.
- 4** Bake for 10 minutes. Cool on wire racks. Spoon prepared frosting into a gallon-sized resealable plastic bag, cutting tip off of one corner. Frost bottom side of half the cookies. Place unfrosted cookie bottoms over frosted one to make the cookie sandwich.
- 5** To make frosting, beat butter with mixer on medium speed until smooth, about 1 minute. Slowly add powdered sugar, mixing until combined. Add vanilla, mixing well. If frosting is too thick, add ½ teaspoon milk and mix until smooth.

## NUTRITION FACTS

Calories: 240  
Total Fat: 12g  
Saturated Fat: 8g  
Trans Fat: 0g  
Cholesterol: 35mg

Sodium: 75mg  
Carbohydrates: 31g  
Fiber: 1g  
Sugar: 24g  
Protein: 2g