

PARK SHORE
country day camp
EST 1959

Stuffed Churro Cookie



Ingredients

For the Baked Churro Cookies:

1 cup (2 sticks) unsalted butter, softened, plus 2 tablespoons melted butter
2 tablespoons cream cheese, softened
3/4 cup sugar, plus 2 tablespoons sugar
2 teaspoons vanilla
2 1/2 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon cinnamon

For the Cream Cheese Filling:

4- ounces cream cheese, room temperature
3 tablespoons powdered sugar
1/2 teaspoon vanilla
1/3 cup granulated sugar
1 teaspoon ground cinnamon
1/3 cup butter, melted

For the Chocolate Dip:

1 cup semi-sweet chocolate chips
1/4 cup butter

Directions

Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.

For the Cream Cheese Filling:

In a medium bowl mix together the cream cheese, powdered sugar, and vanilla using a spoon or electric mixer. Set aside.

In a shallow bowl, large enough to dip the bread in, combine the sugar and cinnamon. Set aside.

Prepare the melted butter in a similarly sized bowl.

For the Baked Churro Cookies:

Cream together 1 cup butter, cream cheese, 3/4 cup sugar and vanilla bean paste in the bowl of an electric mixer until light and fluffy, about 2 minutes. Add flour and salt. Mix until combined. Divide into two balls

Using a rolling pin, flatten out both balls for the baked churro cookies

Spread the cream cheese mixture on one of them

Place the other on top and use a cookie cutter to cut out whatever size you want (or use a glass)

With a fork gently mash down the edges to seal them

Bake them on a parchment lined baking sheet at 350 degrees for approx. 12 minutes, or until they're firm and slightly golden. Feel free to make Churro Twists out of the scraps..YUM!

Let them cool, and brush both sides of them with the melted butter...

Now..coat them very well in the Cinnamon Sugar (the remaining Sugar and the 2 tbsp. Cinnamon)