

Frozen Cookie Sandwiches



Recipe - cookingvillage.com

1 cup all-purpose flour
½ tsp baking soda
½ tsp. salt
2 Tbsp. margarine
2 ounces light cream cheese
¾ cup firmly packed light brown sugar
1 large egg
½ cup semisweet chocolate morsels, coarsely chopped
1 pint nonfat vanilla frozen yogurt

1. In a medium bowl, combine flour, baking soda and salt. Mix well.
2. In a small saucepan, cook margarine over low heat until browned; cool slightly. In a large mixing bowl, using an electric mixer set on medium speed; beat together cream cheese, brown sugar, and margarine until smooth. Beat in egg and egg white. Beat in flour mixture. Stir in chocolate morsels. Cover; chill until firm, about 30 minutes.
3. Preheat oven to 375° F. Spray 2 baking sheets with vegetable cooking spray. Drop cookies, 2 inches apart, onto prepared baking sheet; flatten to form eight 4-inch cookies.
4. Bake until golden, about 15 minutes. Place baking sheets on wire racks and cool slightly. Transfer cookies to racks and cool completely. Arrange half of cookies flat side up. Top with frozen yogurt, then press remaining cookies on top. Wrap in waxed paper. Freeze for several hours.