

## **SOUTH AFRICAN ROMANY CREAMS**

*These cookies are as popular among South African kids as Oreo® cookies in the U.S.*

### **Cookie Ingredients:**

1/2 lb. butter + 1 T  
1 c. sugar  
2 c. flour  
1 1/2 c. shredded sweetened coconut  
2 oz. semisweet baking chocolate, melted  
1/2 c. boiling water  
1 tsp. baking powder

### **Butter Cream Filling:**

1 lb. powdered sugar, divided  
1/4 lb. butter, softened (not melted)  
1/8 tsp. salt  
1 tsp. vanilla  
3 T. milk, more as needed

### **Instructions:**

Preheat oven to 350.

Cream together butter and sugar; add flour, coconut, and baking powder.

Dissolve melted baking chocolate by whisking into boiling water; add to mixture.

Roll mixture into small 1-inch balls. Place balls on greased cookie sheet and, using a fork, press crisscross to flatten.

Bake for 10–12 minutes until desired doneness (some like them crispier than others).

Let cool on a wire rack.

**Butter cream filling:** Cream one-third of the powdered sugar with softened butter and salt in large bowl. Blend vanilla extract, 2 T. milk, and remaining sugar into mixture. Gradually stir in remaining milk until desired spreading consistency is reached.

When cookies have cooled completely, sandwich them together with the butter cream filling.

Makes 36.

