

Soft and Chewy Vanilla Cookies with Milk Chocolate Filling

Ingredients

- 6-3/4 oz. (1-1/2 cups) unbleached all-purpose flour
- 1/2 tsp. table salt
- 1/4 tsp. baking powder
- 6 oz. (3/4 cup) unsalted butter, softened at room temperature
- 1-1/4 cups granulated sugar
- Seeds scraped from 1 vanilla bean, or 1-1/2 tsp. pure vanilla extract
- 2 large eggs
- 1 jar of [milk chocolate](#)

Preparation

Position the oven racks in the top and bottom thirds of the oven and heat the oven to 375°F. Line two cookie sheets with parchment.

In a medium bowl, whisk the flour, salt, and baking powder until well blended. In another medium bowl, beat the butter on medium-high speed with an electric mixer (a hand-held works well) until smooth. Add the sugar and vanilla bean seeds or extract and continue beating until well combined, about 2 min. Add the eggs and beat until well blended, about 1 min. longer. Add the flour mixture and mix on low speed until just blended, about 30 seconds.

Using a 1-tablespoon cookie scoop or two tablespoons, arrange heaping tablespoonfuls of the dough in mounds about 3 inches apart on the prepared cookie sheets. Bake two sheets at a time, swapping the sheets' positions half way through baking, until the edges are golden brown, 10 to 14 min.

Set the sheets on racks and let cool for 5 min. before transferring the cookies to the racks to cool completely. Using cooled cookie sheets bake the remaining cookie dough.

If the cookies don't come out perfectly round, take a round biscuit cutter just smaller than the cookie and trim them up. Once they are cooled, you can take a teaspoon of filling and carefully spread the back of one cookie. Place another on top.