



Chocolate Wafer Cookies

These cookies can be baked up crispy or soft and taste like a really intense Oreo cookie, but better! Don't just bake them up for this [ice cream cake](#) – make homemade ice cream sandwiches, homemade Oreo cookies and cookie crusts for no-bake pies. Recipe and photo created by [This Mess is Ours](#).

Made with our [Nut Flour Blend](#).

Ingredients

- ½ cup salted butter, softened
- ¾ cup sugar
- ½ cup well packed, dark brown sugar
- 1 teaspoon vanilla extract
- 1 cup Pamela's Nut Flour Blend
- ½ cup black onyx cocoa powder
- ½ teaspoon baking soda
- ¼ teaspoon kosher salt
- ¼ cup milk

Directions

In the bowl of a stand mixer, cream together the butter, sugar, brown sugar and vanilla until light and airy, about 2 minutes

In a medium-sized mixing bowl whisk together Pamela's Nut Flour Blend, cocoa powder, baking soda and salt until combined.

Add the dry ingredients to the butter mixture and mix until just combined. Add the milk and mix to combine.

Form the dough into two logs approximately 1½ inches thick. Wrap well with plastic wrap and refrigerate for at least an hour.

Preheat the oven to 350°F and line a baking sheet with parchment paper. Working with one log of dough at a time, roll the log on the counter, in the plastic wrap, until it is perfectly round. Slice the cookie dough into coins approximately ¼ thick. (see note)

Place the dough onto the baking sheets with about 1½ inches between them. Bake 4 minutes, rotate the pan and bake an additional 4 minutes. Remove the pan from the oven and cool on a wire rack for 5 minutes before transferring the cookies to the rack to cool completely.

Notes:

⅜ inch thick rounds of cookie dough will bake up nice and crisp with an additional minute of bake time while ¼ inch thick rounds bake up and cool slightly chewy at the 4 minute cook time.

