

Oreos and/or Thin Mints

Adapted from Chocolate Graham Crackers variation in [Gluten-Free Baking](#)

Adapted by CinnamonQuill

1 1/3 cup brown rice flour

1/3 cup potato starch

1/3 cup tapioca starch

1/3 + 3 heaping Tablespoons dark cocoa blend (or 50/50 mixture of cocoa + jet black cocoa)

1/2 cup brown sugar (light or dark)

1 teaspoon baking powder

3/4 teaspoon xanthan or guar gum

1/2 teaspoon baking soda

1/2 teaspoon salt

7 tablespoons cold butter, shortening, or (slightly softened) coconut oil

4 tablespoons cold water

3 tablespoons honey or agave

1 tablespoon molasses (or extra Tablespoon honey/agave)

1 teaspoon vanilla extract OR peppermint extract (or both, if you are dividing dough)

Extra brown sugar/flour for rolling

In a mixing bowl, combine the dry ingredients. Add the butter/shortening/coconut oil and incorporate with a pastry cutter, fork, or your fingertips. Stir in the water, honey/agave, molasses, and vanilla or mint.

*Alternately, if you are going to divide the dough, stir in vanilla and mint *after* dividing into two bowls. Dough should come together in a ball. If it seems dry, add 2-3 tablespoons more water. Dough should not be sticky, but pliable like play-doh. If desired, divide dough in half (half for Oreos, half for Thin Mints), and add flavoring as desired. I've found that I like to use about 2 teaspoons of mint flavoring, but this will depend on the brand you are using.

Cover tightly with plastic wrap and refrigerate for 20-30 minutes. (I do not recommend refrigerating this dough for more than 24 hours as it dries out; it can be revived with a bit of extra water, but it is not ideal.) Preheat oven to 325F.

Spread out a piece of freezer paper (or parchment, or silpat), and have about 1/4 cup of brown sugar/cocoa/flour mix handy for rolling.

Line a few baking sheets with parchment paper.

Roll to 1/8 inch thick, then cut into small circles using a lid or cookie cutter. Bake for 12-15 minutes; let cool on baking sheet (as they cool they 'crisp'). I usually bake them for exactly 15 minutes, but you may want to do a few tests to determine exact baking time.

Let cool completely before proceeding with next step(s).

For Thin Mints:

1-2 (6-12 oz) cups of dark or semisweet chocolate chips

1-2 teaspoons peppermint flavoring/extract

Line 1-2 baking sheets with waxed paper.

Start with 1 cup of chocolate (for half batch) or 2 cups (full batch), though this will depend on your preference; you may need more, you may need less.

Melt chocolate using desired method (stove or microwave). Stir in flavoring, to taste. You want something between peppermint essence and mouthwash (very scientific!). For a thicker chocolate layer, dip cookies into chocolate. For a thinner chocolate layer (my preference), spread chocolate onto tops, sides, and bottom of cookies. I use a silicone pastry brush, which makes it pretty easy.

Let chocolate set on waxed paper lined sheets for about 30 minutes. To expedite this process, put the sheets in the freezer.

Oreo Filling

(this makes a half batch of double stuffed Oreos, or a full batch of ‘normal’ stuffed cookies)

Adapted from [Todd Wilbur](#)

2-4 Tablespoons hot water

1 3/4 cups powdered sugar

1/4 cup organic shortening

1/2 teaspoon vanilla (or mint, for mint filled oreos)

Combine all ingredients with mixer until perfectly smooth. Getting the consistency right may take a test cookie or two; you want the filling to be pliable, but not oozing; firm, but not crackly/stiff. You want to sandwich the filling between the cookies without it cracking (dry), or oozing (too wet). If dry, add water by the half Tablespoon, or, if too wet, add powdered sugar by the Tablespoon, mixing until correct consistency is achieved.

Use about a teaspoon to two teaspoons of filling for each sandwich.

Let stand 30 minutes before attempting the “Oreo twist”.