

Taste of Home



Copycat Berger Cookies

★★★★☆

After a friend who had recently traveled to Baltimore sent me a package of Berger cookies, I was hooked. They disappeared so quickly, I decided to try to re-create them at home. After many tests and tweaks, my husband and I gained 6 pounds between the two of us, but it was worth it—I landed on a reproduction of the famous cookie I'm so proud of. —Marina Castle Kelley, Canyon Country, California

TOTAL TIME: Prep: 15 min. Bake: 10 min./batch + cooling

YIELD: 35 cookies

Ingredients

1 cup unsalted butter, softened

1-1/2 teaspoons salt

2 teaspoons vanilla extract

1 tablespoon baking powder

1-1/2 cups sugar

3 large eggs, room temperature

4-1/2 cups all-purpose flour

1 cup sour cream

CHOCOLATE ICING:

4 tablespoons unsalted butter

3-1/2 cups semisweet chocolate chips

4 ounces unsweetened chocolate, chopped

2 tablespoons light corn syrup

1-1/2 cups sour cream

Directions

1. Preheat oven to 400°. Beat butter, baking powder, salt and vanilla until combined. Add sugar; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour alternately with sour cream, beginning and ending with flour; do not overmix.

- 2.** Drop by 3 tablespoonfuls onto greased baking sheets. With wet fingers, flatten each into a 3-in. circle.

- 3.** Bake 10 minutes or until edges start to brown. Cool on pan 5 minutes; remove to wire racks to cool completely.

- 4.** For icing; in a small saucepan, stir icing ingredients over low heat just until chocolate melts and mixture is smooth. Remove from heat; cool to room temperature. Using a hand mixer, beat on high until mixture thickens and becomes lighter in color, 6-7 minutes.

- 5.** Spread 2 Tbsp. icing over flat side of each cookie; let stand until set. Store in an airtight container in the refrigerator.

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