

Devil Dogs- Mary Robichaud, Gourmet Gateau

1 cup butter
2 cups sugar
1 cup Hershey's cocoa powder
2 eggs
4 cups flour
1 tsp baking powder
2 tsp soda
1 tsp salt
2 cups milk
2 tsp vanilla

Cream together the butter and sugar. Add cocoa powder and eggs.
Mix together the flour, baking powder, soda and salt. Mix the milk and vanilla together and add alternately with the flour mixture to the creamed mixture.

Drop by teaspoonfuls onto a greased baking sheet, trying to make them uniform in size. Bake at 350 degrees for 10-12 minutes. Remove from oven cool.

While cookies are cooling, make the cream filling.

1 cup softened butter
2 cups confectioner's sugar
1 large jar marshmallow fluff
1 tsp vanilla

Mix all four ingredients together until smooth. Spread filling on one cookie and then top with another cookie.