

Our State eats

Published in the February 2010 issue of Our State

Double Chocolate Sandwich Cookies

Yield: 24 sandwich cookies.

Cookies:

- 1 stick unsalted butter, softened
- 1½ cups granulated sugar
- 3 large eggs
- 2⅓ cups all-purpose flour
- ⅓ cup cocoa powder, sifted
(plus extra to shape cookies)
- 1 teaspoon baking powder
- Pinch of salt

Filling:

- ¾ cup heavy cream
- 8 ounces semisweet chocolate, chopped

Preheat oven to 325°. Line four baking sheets with parchment paper, and set aside. Place butter and sugar in the bowl of a stand mixer fitted with the paddle attachment, and beat until creamy. Add eggs, and beat. Add flour, cocoa powder, baking powder, and salt; mix until combined and dough comes together.

Shape the cookies: Using cocoa powder-dusted hands, roll about 2 teaspoons of dough into a ball. Place ball on



baking sheet and flatten slightly. Repeat until all dough is used, placing about 12 cookies on each baking sheet. Bake in batches until cookies are set, about 15 to 18 minutes. Let cool. While the cookies cool, make the filling. Heat heavy cream in a small saucepan until just simmering. Remove from heat; add chocolate. Stir until smooth and chocolate is melted; transfer to a small bowl. Chill in refrigerator about one hour, or until filling is thickened and resembles the consistency of store-bought icing.

To finish the cookies, divide and spread the filling equally onto the bottoms of half of the cookies. Top with the plain cookies to create sandwiches.

Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](http://ourstate.com/os-newsletters)