

Chocolate Sandwich Cookie

Extend cocoa powder specialty malt flour

Ingredients

| | Volume | Grams |
|---|----------------|-----------|
| Unsalted Butter, softened | 1 cup | 227 |
| Granulated Sugar | 1 cup | 200 |
| Egg | 1 egg | 57 |
| Vanilla Extract | 1 tsp | 5 |
| All Purpose Flour | 2 cups | 250 |
| Dutch Process Cocoa Powder | 1/2 cup | 50 |
| BriesSpecialty™ Malted Barley Flour D350 | 1/4 cup | 25 |
| Baking Powder | 1 1/2 tsp | 7 |
| Salt | 1 tsp | 6 |

Filling

| | | |
|---|--------------|-------|
| Unsalted Butter, softened | 1/2 cup | 113.5 |
| Half and Half | 2 tbsp | 30 |
| Vanilla Extract | 1 tsp | 5 |
| Salt | pinch | 1 |
| Powdered Sugar, whisked to remove clumps* | 3-3 1/2 cups | 360 |

**Kick it up a notch and replace 1/3 cup of powdered sugar with Briess Malted Milk Powder*



Method

1. Begin by preparing the cookies. Combining the butter and sugar in a large mixing bowl and beat on medium speed until light and fluffy. Add the egg and vanilla and beat until well incorporated.
2. Meanwhile, whisk together the flour, cocoa, BriesSpecialty™, baking powder, and salt. Gradually add the dry mixture to the creamed mixture, beating on the lowest speed. Continue to mix on the lowest setting until the dry ingredients are incorporated.
3. Divide the dough in half, and shape into two discs. Wrap in plastic and refrigerate for 1 hour.
4. When the dough is chilled, preheat the oven to 350°F. Line a baking sheet with parchment paper or a baking mat.
5. Taking only one portion of the dough out of the refrigerator at a time, turn the dough out onto a lightly floured surface. Roll the dough to 1/2- 1/4 inch thickness. Use a cookie cutter (approx. 2 inches in diameter) to cut out cookies and transfer them to the prepped baking sheet.
6. Bake the cookies for 12 minutes, then transfer to a wire rack to cool completely.
7. Once cookies are cooled, prepare filling. Combine softened butter, half and half, vanilla, and salt and beat until combined.
8. The mixture may be a bit lumpy but will come together. Add the powdered sugar gradually, approx. 1/2 cup at a time, until the filling comes together. It will be slightly stiffer than a cupcake frosting.
9. Transfer the filling to a piping bag fitted with a large round tip. Pipe the filling onto half of the cookies, and top with remaining cookies to form a sandwich.

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