

# Mocha Sandwich Cookies

ADAPTED FROM BAKERS ROYALE || MAKES 36 SANDWICH COOKIES

## Ingredients for Cookies:

12 oz. bittersweet chocolate, divided  
3 T butter  
2 large eggs  
2/3 cup sugar  
1 T vanilla extract  
1/4 cup all-purpose flour  
1/4 t baking powder

## Ingredients for Espresso Buttercream:

1 cup butter, room temperature  
2 cups powdered sugar  
2 t coffee extract

## To make the cookies:

1. Preheat oven to 350°.
2. Melt 7 oz. of chocolate and the butter in a double boiler over low heat. Gently stir until melted and smooth. OR Microwave on medium-high in 10-15 second intervals (stirring between each one) until melted. Set aside to cool slightly.
3. In the bowl of a mixer fitted with a whisk attachment, beat the eggs, sugar, and vanilla on medium-high speed for 10 minutes or until pale and creamy.
4. Add the flour and baking powder. Mix on low speed until just combined.
5. Chop the remaining 5 oz. of chocolate into coarse chunks.
6. Fold in the melted chocolate mixture and remaining chocolate. Set aside to rest for 10 minutes. The batter will thicken.
7. Scoop 1/2 T. of the mixture onto a baking sheet lined with parchment paper. Bake for 7-8 minutes or until puffed and cracked. Allow to cool completely on the baking sheet.

## To make the buttercream:

1. With a paddle attachment, beat the butter for 30 seconds. Scrape down the bowl.
2. Slowly add in powdered sugar and mix until combined, scraping the bowl as needed.
3. Add the coffee extract and mix until incorporated.

## To assemble:

1. Spread about 1/2 T. of buttercream onto a cookie and top with another cookie. OR Cut 1" off the end of a pastry bag and fill with buttercream. Pipe a dollop of buttercream onto a cookie and top with another cookie.