



*Chocolove*  
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## Holiday Gingerbread Cookie Sandwiches



Average



5 hours



25 cookies

Spiced gingerbread cookies filled with rich dark chocolate ganache make for a festive, decadent treat. Created in collaboration with Sugar Snap Baking Co., these cookies are perfect for holiday gatherings or a cozy night in, bringing holiday magic to your kitchen!

### COOKIE INGREDIENTS

- 2 3/4 c all-purpose flour or gluten free 1:1 flour
- 3/4 tsp baking soda
- 1/2 tsp salt
- 2 1/2 tsp ground cinnamon
- 2 tsp ground ginger
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves
- 10 tbsp butter, softened
- 3/4 c dark brown sugar
- 1/3 c unsulphured molasses (not blackstrap)
- 1 large egg, room temp
- 2 tsp vanilla extract

### CHOCOLATE GANACHE FILLING

- 2 bars of Chocolove Rich Dark Chocolate 65%
- 3/4 c heavy cream
- 1/2 tsp vanilla extract
- 1/4 tsp ground cinnamon

### SPECIAL EQUIPMENT

- Hand mixer or stand mixer
- Rolling pin
- 3 inch gingerbread man cookie cutter (or preferred shape)
- 1/2 inch heart cookie cutter (or preferred shape)
- Optional: piping bag

# GINGERBREAD COOKIE SANDWICH RECIPE DIRECTIONS

## **Make the cookie dough:**

- Whisk together the flour, baking soda, salt and spices and set aside.
- In a separate bowl, mix the butter and brown sugar on medium-high speed for ~ 2 minutes.
- Add the molasses and mix again to combine.
- Then add the egg and vanilla extract and mix until incorporated.
- Add the dry ingredients to the bowl and mix until a cohesive dough forms.
- Chill the cookie dough:
- Split the cookie dough in half and wrap each half in plastic wrap.
- Chill in the refrigerator for at least 4 hours.

## **Bake the cookies:**

- Preheat oven to 325 F.
- Line a large baking sheet with parchment paper.
- Generously flour a work surface and sprinkle flour onto the dough.
- Roll the dough out to ~1/8 inch thickness. Rotate the dough periodically while rolling and add more flour to the work surface and dough as needed to prevent sticking.
- Cut out the cookies using the 3 inch cookie cutter and transfer to the baking sheet. Then use the 1/2 inch cookie cutter to cut out a small heart (or other shape) in the center of half of the cookies.
- Bake on the center rack of the oven for 7-10 minutes.
- Allow to cool on the pan for a few minutes before transferring to a wire rack.
- Repeat until all of the dough has been used.

## **Make the Ganache:**

- Finely chop the chocolate bars and place in a heat safe bowl.
- Place the heavy cream in a sauce pan over low-medium heat until it just begins to bubble, stirring occasionally to prevent burning.
- Pour the cream over the chocolate, cover the bowl, and let it sit for 3 minutes.
- Then begin to stir the chocolate and cream together until the chocolate is fully melted and smooth.
- Stir in the vanilla extract and cinnamon and then let the mixture sit at room temperature until it has thickened (~1.5-2hrs).

## **Assemble the cookies:**

- Pipe or spread the chocolate ganache on half of the cookies and then place the cookies with the cutout on top to form a sandwich.