



Double Chocolate Cookies with Chocolate Cream Cheese Filling

All chocolate! A rich cookie that has a cream filling sandwiched between. If you like, you can sprinkle a little flaked salt on top

Yield: 24 sandwich cookies

Preheat oven to 350°F

Line 4 baking sheets with parchment paper

Cookie Base:

8 ounces	dark (55-60%) chocolate, chopped fine
1/2 cup	unsalted butter, room temperature
1/2 tsp	espresso powder
3 large	eggs, room temperature
1 cup	granulated sugar
1/2 cup	packed brown sugar
1 tbsp	pure vanilla extract
1-3/4 cups	all-purpose flour
1/3 cup + 2 tbsp	Dutch-processed cocoa powder, sifted
1 tsp	sea salt
1 tsp	baking powder
1 tsp	baking soda

1. Bring about 2 inches of water to a boil in a large saucepan. Place a glass bowl on top with the chocolate, butter, and espresso powder. Let melt over the water, stirring occasionally.
2. Meanwhile, in the bowl of the mixer fitted with the whip attachment, add the eggs, sugars, and vanilla. Whip on medium-high for 8 minutes until light in color and thick. Add the melted chocolate mixture.
3. Whisk flour, salt, baking powder, and soda in a bowl. On low speed, add it to the mixing bowl. After a few minutes, remove the mixer and hand blend any of the mixture that needs to be blended.
4. Using a #60 scoop, dish the dough into two rows of 3 and a center row of 2, making 8 cookie mounds. Place two trays into the preheated oven for 9 minutes. They will puff up. When you take the trays from the oven, bang them on the counter to flatten the cookies. Continue baking the cookies until all have been baked. Cool for 30 minutes while making the filling.

Chocolate Cream Cheese Filling

Makes 2 cups

A rich cream filling you can use to fill a cake, ice cupcakes, or sandwich cookies.

8 ounces	cream cheese, room temperature
4 tbsp	unsalted butter, softened
2 ounces	unsweetened chocolate, melted and cooled
3-1/2 cups	powdered sugar
1 tsp	vanilla extract

Blend cream cheese and butter in a mixing bowl with a paddle attachment for about 4 minutes. Add the chocolate. On low speed, add the powdered sugar, blending until fully incorporated.

Increase the speed to cream air into the filling. When it is light and fluffy, lower the speed and add vanilla. Blend until fully mixed

Use as needed.