

Choc-Nutella Sandwich Cookies

20+ Sandwich Cookies

Indulgent, rich cookies just got better when sandwiched with the beauty of Nutella!

Ingredients

- 390g plain flour + extra for dusting
- 1/4 tsp baking powder
- 250g butter (salted), at room temperature and cubed
- 100g [coconut sugar](#)
- 200g castor sugar
- 2 large eggs
- 1 tsp vanilla essence
- 1/2 tsp coffee granules
- 1/2 tsp cinnamon
- 2/3 cup + 2 tbs dutch processed dark cocoa powder
- 1 new Nutella jar (half for eating, half for recipe!)

Instructions

1. Sift together the flour, baking powder, cinnamon into a large bowl. Add in the coffee granules.
2. Beat the butter, sugars, egg, vanilla essence and cocoa powder in a separate bowl on low.
3. Beat till well combined (don't overheat as if it is too air-rated, the cookies will spread)
4. On low, gradually beat in the flour mixture, beating till the dough is combined.
5. Put the dough onto a large piece of plastic, shape into a disk, and refrigerate for a minimum of 1 hour.
6. Preheat oven to 180 degrees C, and line two baking trays with baking paper.
7. Dust the bench with flour lightly and on top of the unwrapped, chilled dough.
8. Gently roll out until 0.6-1cm thick (at desired thickness, roll a final time with the embossed rolling pin if desired).
9. Cut into shapes and place on trays.
10. Cover trays lightly with baking paper and refrigerate for an extra 15 minutes to avoid spread.
11. Remove the top piece of baking paper and bake for 8-10 minutes, or till edges are firm but the middle is slightly puffed.
12. Let cool on trays for 10 minutes before removing and letting cool on wire racks.
13. Once at room temperature, flip a cookie, spread generously with Nutella, and twist another cookie on top to sandwich it.
14. Repeat process with remaining cookies.
15. Dust with icing sugar and serve/devour.

Notes

Recipe from: [Smitten Kitchen](#)

<http://gobakeyourself.com/2014/07/16/chocolate-nutella-sandwich-cookies/>