



# Dark Chocolate Cookie Sandwiches

28 servings



Easy

up to 40 Min.



## Ingredients:

### For the Biscuits:

- 175 g Unsalted Butter (6 oz)
- 190 g Plain Flour (6 ½ oz)
- 75 Dr. Oetker Fine Dark Cocoa Powder (x3 sachets/75g or 3 oz)
- 2.5 g Dr. Oetker Baking Powder (½ tsp)
- 125 g Light Brown Sugar (4 ½ oz)
- 1 Large Egg Beaten

### For the Decoration:

- 300 g Icing Sugar (10 oz)
- 25 - 30 ml Water (5-6 tsp)
- Dr. Oetker Red Extra Strong Food Colour Gel
- about 0.6 g Dr. Oetker Pink Crystals

- 1** **Dark Chocolate Cookie Sandwiches:**  
Line 3 large baking trays with baking parchment. Melt 75g (3oz) butter and set aside. Sift flour, cocoa and Baking Powder into a bowl. Stir in the sugar and make a well in the centre.
- 2** Add the egg and melted butter and gradually combine the wet and dry ingredients together, along with 15-30ml (1-2tbsp) cold water to make a firm dough.
- 3** Turn on to a lightly floured work surface and knead gently until smooth. Divide in 2 pieces and roll one piece at a time to a thickness of 5mm (1/4inch). Using a 5cm (2inch) crinkle edge cookie cutter, stamp out rounds, re-rolling the dough as necessary - you should be able to make at least 56.
- 4** Transfer the rounds to the baking sheets, spaced a little apart. Prick with a fork and chill for 30 mins.
- 5** Meanwhile, preheat the oven to 180°C (160°C Fan, Gas Mark 4). Bake for 8-10 minutes until firm. Transfer to a wire rack to cool completely.



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- 6 For the icing, sift 150g (5oz) icing sugar into a mixing bowl and gradually mix in sufficient 25-30ml (5-6tsp) cold water to make a smooth, spreadable icing. Add a few drops Red Gel Food Colour to make a subtle pink shade. Spread over half the cookies and sprinkle thickly with Pink Crystals. Leave for a few minutes to set.
  
- 7 For the filling, put the remaining butter in a mixing bowl and beat until soft. Gradually sieve in the remaining icing sugar, beating well after each addition, to make a smooth, spreadable icing. Add a few drops of Red Gel Food Colour to make a subtle pink shade, and add rosewater to taste if using; spread over the remaining cookies. Sandwich 2 halves together to serve.

