



BUTTER SANDWICH COOKIES WITH GIANDUJA FILLING

By Amy Jermain

Makes about 18 cookies

For the Cookies

1 1/2 cups all-purpose flour, plus more for work surface
1/2 teaspoon coarse salt
3/4 cup (1 1/2 sticks) unsalted butter, softened
3/4 cup sifted confectioners' sugar
1 large egg

For the Filling

5 ounces (1 cup) raw hazelnuts
4 ounces milk chocolate
4 ounces bittersweet chocolate
1 cup powdered sugar
1/2 teaspoon salt

For the Glaze

6 ounces semisweet chocolate, coarsely chopped

Preheat the oven to 350° F.

1. Make cookies: Sift together flour and salt into a medium bowl; set aside. Put butter into the bowl of a stand mixer fitted with the paddle attachment. Mix on medium-high speed until fluffy, about 2 minutes. Add sugar; mix until smooth. Mix in egg. Reduce speed to low. Add flour mixture; mix until just combined. Wrap dough in plastic, and refrigerate until firm, about 2 hours.
2. Bake the cookies: Roll out cookie dough on a lightly floured work surface to 1/8 inch thick. Cut into 1 1/2-inch rounds. Using a spatula, transfer rounds to baking sheets lined with parchment paper, spacing 1 inch apart. Bake cookies, rotating sheets halfway through, until edges are golden, about 12 minutes. Transfer to wire racks using a spatula; let cool completely.
3. To make filling: Spread hazelnuts onto a baking sheet. Toast for 10 to 15 minutes. Wrap nuts in a kitchen towel and rub to remove loose skins. No worries if all the skin does not come off. While nuts are still warm, combine with chocolate, sugar and salt in a food processor. Blend until you get a smooth spreadable paste.
4. Make glaze: Melt chocolate in a small pan over low heat, stirring constantly; set aside.
5. Assemble cookies: Spread filling on the bottom half of the cookies. Sandwich with remaining cookies. Repeat with remaining cookies and filling. Dip sandwiches a third of the way into the warm glaze; transfer to wire racks set over baking sheets. Refrigerate until set, about 15 minutes.