

Salt and Serenity

Oatmeal Lace Speculoos Sandwich Cookies

Makes 45 sandwich cookies

These cookies are a riff on Nick Malgieri's Oatmeal Lace Cookie. I filled them with Speculoos (aka "cookie butter") instead of chocolate ganache.

8 tablespoons (1 stick) unsalted butter, melted
1 cup large flake or quick cook oats (not instant oats) finely chopped, but not ground to a powder, in the food processor
1 cup sugar
1/2 teaspoon salt
1 large egg
1 teaspoon pure vanilla extract
1 teaspoon orange juice, strained
2 400-gram jars of Speculoos spread

1. Line several cookie sheets with parchment paper. Set aside.
2. Set the racks in the upper and lower thirds of the oven and preheat to 350° F.
3. Pour the melted butter into a bowl; One at a time, stir in the remaining ingredients, except the speculoos, stirring smooth after each addition.
4. Use a 1/2-teaspoon measure to drop the batter on the prepared pans. Space the cookies about 3 inches apart in all directions, to allow room for them to spread. Bake the cookies for about 8 minutes, or until they have spread and are brown around the edges and lighter toward the center. Slide the paper onto cooling racks to cool the cookies.
5. When the cookies are completely cool, peel them off the parchment and arrange half of them bottom side up on a pan. Transfer Speculoos to a disposable piping bag. Pipe about 2 teaspoons of speculoos the inverted cookies. Top each with another cookie, bottom to bottom.

Make Ahead: The oatmeal lace cookies (not filled with Speculoos) will keep in an airtight container for up to a week. Fill and sandwich with Speculoos just before serving.

