

## Raspberry Sandwich Cookies

These are arguably, one of the prettiest cookies I have ever baked. Aside from their pretty looks, the taste is sublime. Truly an intense raspberry flavour explosion. I have adapted the recipe adapted from the Nov/Dec 2018 issue of Chatelaine Magazine. You will need to [order the freeze-dried raspberries online](#).

Makes 24 sandwich cookies

### **Cookies:**

195 grams (1½ cups) all-purpose flour  
½ teaspoon baking powder  
¼ teaspoon kosher salt (Diamond Crystal brand)  
75 grams (1/3 cup) unsalted butter, at room temperature for 30 minutes  
65 grams (1/3 cup) granulated sugar  
1 large egg, room temperature  
1 teaspoon vanilla bean paste or vanilla extract

### **Glaze:**

170 grams (1 cup) white chocolate, finely chopped  
16 grams (¾ cup) [freeze dried raspberries](#), ground to a powder in spice grinder or food processor

### **Jam:**

226 grams (2/3 cup) raspberry jam  
1 teaspoon balsamic or sherry vinegar

### **Raspberry Buttercream:**

71 grams egg whites (from about 2-3 large eggs)  
71 grams (1/3 cup plus 1 Tablespoon) sugar  
227 grams (1 cup) unsalted butter, cut into 1 inch chunks, left to soften at room temperature for about 30 minutes  
¼ teaspoon Diamond Crystal kosher salt  
½ teaspoon vanilla bean paste or vanilla extract  
16 grams (¾ cup) [freeze dried raspberries](#), ground to a powder in spice grinder or food processor

1. Stir flour with baking powder and salt in a medium bowl. In the bowl of an electric stand mixer, on medium-high, beat butter with sugar for 2 minutes. Beat in egg, scraping down the side of bowl as needed. Beat in vanilla, then reduce speed to low and gradually beat in flour mixture until just combined.
2. Divide the dough into 2 portions. Shape each into a ball, flattening slightly into a disc. Roll each disc, between two sheets of parchment paper, to a rectangle,

about 12 x 7 inches. The dough should be about 1/8 inch thick. Leaving the dough sandwiched between the parchment layers, stack on a baking sheet and freeze until firm, 15-20 minutes.

3. Adjust the oven racks to the upper and lower middle positions and heat the oven to 350°F. Line 2 baking sheets with parchment paper.
4. Remove 1 dough sheet from the freezer and place on work surface. Peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer.
5. Cut out shapes with a 2-inch fluted square (or square) cookie cutter. Arrange on prepared baking sheets, 1/2 inch apart. Bake until cookies are golden, 9 to 11 min. Let cookies cool on sheets for 1 min, then transfer to a wire rack to cool completely. Repeat with remaining dough, chilling scraps as needed.
6. Line 2 cooled baking sheets with parchment paper. In a 2 cup glass measuring cup, melt white chocolate on medium power in microwave for 1 minute. Stir and continue melting at 50% power for an additional 30 seconds. Stir until white chocolate is melted. Mix in freeze dried raspberry powder.
7. Dip half of a cookie into chocolate diagonally. Shake off excess. Lay on prepared sheets. Let sit until chocolate is firm, about 30 minutes.
8. While chocolate is firming up, make buttercream. Combine the egg whites, sugar and salt together in the bowl of your stand mixer. Set the bowl over a pan of water and turn the heat on medium low. You don't need the water to even simmer, you just want it hot enough to steam, since steam is what actually heats the whites.
9. Whisk frequently to prevent an egg white omelet forming on the sides, but continual mixing isn't necessary. Aim to get the mixture to at least a 145°F for food safety reasons, but reaching 150°F would make for a nice margin of error. If your egg whites are at room temperature, this won't take very long, maybe just a few minutes. Whites straight from the fridge will take longer.
10. When the mixture is sufficiently hot, remove from the heat and use the whisk attachment to whip on medium high speed until the mixture has doubled in volume and turned snowy white. Continue whipping until the meringue is cool. Use your hands to feel the bowl itself, rather than simply testing the temperature of the meringue. You want it to feel perfectly cool to the touch with no trace of warmth.

11. Replace whisk attachment with paddle attachment. Turn the mixer down to medium-low and begin adding in the butter, one chunk at a time. If you didn't let your meringue cool enough, this is when you'll really regret it. By the time you've added all the butter, you may need to scrape down the bowl to fully incorporate any butter or meringue that's stuck at the sides. At one point it will look like the buttercream has curdled, but just keep beating and it will come together. Add vanilla extract or paste and freeze-dried raspberry powder and continue mixing until blended. Transfer buttercream to a disposable piping bag fitted with a star tip. I used [Ateco French tip #863](#).
12. Stir jam with vinegar. Flip the remaining cookies you did not dip in chocolate, over, so that the pretty side is face down. Pipe a border around the edge of the cookies. Fill in the center with the jam. Top each jam filled cookie with a chocolate dipped top.