

Malt Chocolate and Marshmallow Sandwich Cookies

Makes 20 sandwich cookies.

Recipe created by recipe developer and food stylist Yewande Komolafe for nytcooking.com

These are like a grown-up version of Mallomars. A pillowy marshmallow filling sandwiched between two chocolate malt shortbread cookies and topped with a bittersweet chocolate ganache. Each cookie is garnished with a sprinkling of edible gold flakes and coarse sea salt.

Cookies:

260 grams (2 cups) all-purpose flour
45 grams (½ cup) malted chocolate powder, such as Ovaltine
¼ teaspoon baking powder
170 grams (¾ cup or 1½ sticks) unsalted butter, at room temperature
107 grams (½ cup) dark brown sugar
1 tablespoon honey
½ teaspoon kosher salt
2 tablespoons heavy whipping cream

Ganache Topping:

115 grams (½ cup) 70 percent dark chocolate, chopped
142 grams (½ cup plus 2 tablespoons heavy whipping cream
[Edible gold flakes](#) or flaky sea salt (optional)

Marshmallow Filling:

100 grams (½ cup) granulated sugar
84 grams (¼ cup) honey
¼ teaspoon kosher salt
1½ teaspoons powdered gelatin

1. Prepare the cookies: In a small bowl, whisk together the flour, malted chocolate powder and baking powder.
2. In the bowl of a stand mixer, combine the butter, brown sugar, honey and salt. Mix with the paddle attachment on low speed until completely incorporated, scraping down the sides of the bowl as necessary. Add the flour mixture and heavy cream. Mix on low speed until it comes together in a smooth dough.
3. Scrape dough out onto a work surface and divide it in half. Working with one piece at a time, roll the dough, ¼ inch thick, between 2 sheets of parchment paper. Leaving the dough sandwiched between the

parchment layers, stack on a baking sheet and freeze until firm, 15-20 minutes. Wash out mixing bowl. You will need it to make marshmallow filling.

4. While dough is chilling, make chocolate ganache topping. Transfer the chocolate pieces to a small bowl. In a small pot, heat the cream gently over low heat until it just begins to steam, about 4 to 5 minutes. Pour the hot cream mixture over the chocolate pieces. Allow the chocolate and cream mixture to sit for 5 minutes. Stir until the chocolate is completely melted and the ganache is smooth. Set aside.
5. Adjust the oven racks to the upper middle and lower middle position and heat the oven to 350°F. Line 2 baking sheets with parchment paper. 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.
6. Using a 2-inch round cookie cutter, cut out cookies and transfer them to the lined baking sheets, spacing them about 1½ inches apart. Press scraps together and fold the remaining parchment over the dough. Reroll and cut out rounds. (You can reroll the dough up to 2 times.) Bake until the cookies are set and the tops lose their shine, about 8-10 minutes, rotating the pan and switching racks halfway through baking. Let cool on the baking sheets for 5 to 10 minutes before moving the cookies to a wire rack to cool completely.
7. Make the marshmallow filling: In a small pot, combine the sugar, honey, salt and ¼ cup water. Stir to incorporate and cook over medium-high until the sugar dissolves and the temperature of the syrup reaches 240°F about 5 minutes.
8. Add ¼ cup water to the bowl of a stand mixer fitted with the whisk attachment. Sprinkle in the gelatin and gently stir to moisten the grains. Allow the gelatin to bloom, about 3 minutes, while the sugar mixture cooks.
9. When the sugar reaches 240°F and the gelatin has bloomed, turn the mixer on low, and slowly add the syrup in an even stream. Increase the speed to high and whip the mixture until the meringue is thick and doubled, about 5 to 7 minutes. Using a lightly greased spoon or spatula, scoop the mixture into a disposable piping bag, seal the top by twisting, snip the end and set aside.
10. Assemble the cookies: Pipe a 1-inch mound of marshmallow on the flat side of half the cookies, leaving an ⅛-inch border. Allow to set for 2 to 3 minutes, then top each with another cookie. Thoroughly stir the ganache

until smooth. Spoon a tablespoon of ganache in the center of each top cookie and spread evenly over the surface, allowing the ganache to drip down the sides. (If your ganache is completely cooled and set at this point, you can stir and spread it like frosting, or see Tip below for loosening.) Once all the cookies have been topped with ganache, allow the ganache to set slightly, about 5 minutes, and top each with gold leaf flakes and flaky salt, if using. Allow the cookies to set before serving, about 15 minutes.

Tip

- The chocolate ganache can be made ahead and stored refrigerated in an airtight container. To use, bring an inch or two of water to simmer in a small pot. Transfer the cold ganache to a small heatproof bowl. Remove the water from the heat and place the bowl of ganache on top of the pot of hot water. (The bottom of the bowl should not touch the water.) Stir until melted and loose, then use as directed in the steps above.