

# Salt and Serenity

## Blonde Chocolate Ganache Sandwich Cookies

Makes 24 sandwich cookies

The recipe calls for blonde chocolate, which is caramelized white chocolate. It is less sweet than white chocolate, and has a deeper, more complex flavor profile.

You could substitute milk chocolate or dark if you prefer. I think that regular white chocolate would be too sweet. You can try making your own blonde chocolate if you're game. [Here's a great tutorial](#) from the talented [@buttermilkbysam](#).

The ganache filling is sandwiched between two butter cookies. The butter cookie recipe comes from Alice Medrich's, book, "[Chewy Gooey Crispy Crunchy](#)." They are plain, in the very best sense of that word. These tender yet crunchy cookies t perfectly showcase the creamy blonde ganache.

### Cookies:

198 grams (1 ¾ sticks) unsalted butter, room temperature (remove from fridge 30 minutes before baking)

148 grams (¾ cup) granulated sugar

¼ teaspoon Diamond Crystal Kosher salt

1 ½ teaspoons vanilla extract or vanilla bean paste

255 grams (about 2 cups) all-purpose flour

### Ganache:

150 grams (2/3 cup) 35% cream

28 grams (2 tablespoons) unsalted butter

12 ounces [Valrhona Dulcey 32% Blonde Chocolate](#)

1. With the back of a wooden spoon in a medium mixing bowl, or in a stand mixer, fitted with the paddle attachment, beat butter with sugar, salt, and vanilla until smooth and creamy, but not fluffy. This will take about 1 minute in the mixer. Add the flour and mix just until incorporated. Turn the dough out onto the counter and knead it with your hands a few times, just to be sure that all the flour is incorporated.
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 rough rectangle, about ¼ 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 rack to the middle position and preheat oven to 350°F. Stack 2 baking sheets together. Line the top sheet with parchment paper. Set aside. (Doubling the baking sheets prevents burned bottoms)
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 cookies with a 2-inch fluted round cookie cutter. Arrange on prepared baking sheets, ½ inch apart. Bake until cookies are light golden brown at the edges, 12-14 minutes. Set cookie sheet on wire rack to cool. Repeat with remaining dough, chilling scraps as needed.

6. Place 12 ounces of blonde chocolate in heatproof bowl. Set aside. In a small saucepan, bring cream and butter just to a boil. Remove from heat and pour over blonde chocolate pieces. Let sit for about 3 minutes. Whisk ganache until smooth. Let sit at room temperature until totally cool.
7. Fit a disposable piping bag with a tip (I used a #3 open star tip. Fill bag with the cooled ganache. Pipe a generous amount of filling onto half the cookies. The filling should be approximately as thick as the cookie, about  $\frac{1}{4}$  inch. Place remaining cookies on top to form sandwiches.
8. Cookies are best eaten within 1-2 days. They should be stored in the fridge. For longer storage, freeze them for up to a month.