

# Salt and Serenity

## Coffee and Hazelnut-Chocolate Sandwich Cookies

Recipe adapted from one of my most beloved cookbooks, Mindy Segal's "Cookie Love." If you love coffee and a cookie project, these are for you.

Makes 16 sandwich cookies

### Cookies:

370 grams (1 ½ cups plus 2 tablespoons) unsalted butter, at room temperature  
141 grams (1 ¼ cups) confectioners' sugar, sifted  
40 grams (3 large) egg yolks, at room temperature  
2 teaspoons pure vanilla extract  
360 grams (3 cups) unbleached all-purpose flour  
1 teaspoon Diamond Crystal kosher salt  
1 teaspoon sea salt flakes (such as Malden)  
18 grams (a scant ¼ cup) instant-coffee crystals (such as Folgers)-DO NOT USE POWDERED INSTANT COFFEE  
Turbinado sugar, for sprinkling

### Frosting:

227 grams (1 cup) unsalted butter, at room temperature  
113 grams (½ cup) confectioners' sugar, sifted  
113 grams (½ cup) full fat (14%) sour cream, room temperature  
½ teaspoon kosher salt  
½ teaspoon sea salt flakes  
½ teaspoon pure vanilla extract  
143 grams (generous ¾ cup) chopped milk chocolate  
143 grams (generous ¾ cup) chopped bittersweet (dark) chocolate

### To finish:

½ cup Nutella  
½ cup Skor bits  
½ cup toasted skinned hazelnuts, finely chopped  
226 grams (1 ⅓ cups) chopped bittersweet (dark) chocolate  
86 grams (1 ¼ cups) chopped milk chocolate

1. **Make cookies:** In the bowl of a stand mixer fitted with the paddle attachment, mix the butter on medium speed for about 30 seconds. Turn speed to low and add confectioners' sugar. Increase speed to medium and cream butter and sugar until mixture is aerated and

looks like frosting. It will take 3-4 minutes of mixing. Be patient. Scrape down the sides and bottom of the bowl.

2. Add the yolks, one at a time and blend well. Add vanilla and mix in. Scrape down sides and bottom of bowl.
3. In a medium sized bowl, whisk together flour, salts, and coffee crystals. Add flour mixture all at once and mix on low speed until the dough just comes together but still looks shaggy, about 1 minute. Do not overmix.
4. Dump dough onto the counter and bring together with your hands. Divide the dough into 2 portions. Shape each into a rough rectangle. Roll each piece of dough between two sheets of parchment paper, to a rectangle, about 11x13 inches. The dough should be about 1/4-inch thick. Leaving the dough sandwiched between the parchment layers, stack on a baking sheet and freeze until firm, 15-20 minutes.
5. Adjust one oven rack to middle position and heat the oven to 350°F. Line 2 baking sheets with parchment paper.
6. 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. Roll dough with a [dough docker](#) or pierce numerous times with a fork, to prevent the dough from puffing up too much while baking.
7. Cut out shapes with a 3x2 inch rectangular (I have [this set](#)) or 2-inch square cookie cutter ([this set](#)). Arrange on one prepared baking sheets, 1/2 inch apart. Bake 10 minutes, rotate pan 180° and continue baking until cookies feel firm and hold their shape when touched, an additional 3-4 minutes. Let cookies cool completely on the pan, set onto a wire cooling rack. Repeat with remaining sheet of dough. Re-roll dough trimmings, chill and cut out a few more cookies.
8. While cookies are cooling, make frosting. Place chopped dark chocolate in a medium sized microwave safe bowl and heat on medium power in microwave for 1 minute. Stir, add chopped milk chocolate, and continue melting at 50% power for an additional 1 minute. Stir again. If everything is not completely melted, continue heating at medium (50%) power in 15 second intervals, until chocolate is completely melted. Set melted chocolate aside.
9. In the bowl of a stand mixer, fitter with the paddle attachment, mix the butter on medium speed for 30 seconds. Add sugar and beat until butter mixture is aerated and pale in colour, about 3-4 minutes. Scrape down sides and bottom of bowl. Add sour cream and mix for 30 seconds, until incorporated. Add salts and melted chocolate and beat for a further 2 minutes.
10. Fit a large disposable pastry bag with a [plain 1/2-inch round tip](#). Place icing in bag. Fill a second small piping bag with Nutella and cut a small hole in the top.
11. Turn half the cookies over. Using the chocolate frosting, pipe a border around the edge of half the cookies that you flipped over. Fill in the center with the Nutella. Top each cookie to make sandwiches. Chill sandwiches in fridge for about 10 minutes.
12. While cookie sandwiches are chilling, place 226 grams chopped dark chocolate in a medium sized microwave safe bowl and heat on medium power in microwave for 1 minute. Stir, add 86 grams chopped milk chocolate, and continue melting at 50% power for an additional 1 minute. Stir again. If everything is not completely melted, continue heating at

medium (50%) power in 15 second intervals, until chocolate is completely melted. Pour melted chocolate into a 1 cup measuring cup or other narrow vessel, for dipping.

13. In a small bowl, mix chopped hazelnuts and Skor bits.
14. Remove sandwich cookies from fridge. Dip a quarter of the short side of each sandwich cookie into the melted chocolate. I held my cookies on the diagonal. Shake off excess chocolate and then dip into hazelnuts and toffee. Lay on parchment lined sheets. Refrigerate until chocolate is firm, about 1 hour.
15. These cookies can be refrigerated in an airtight container for a week, or frozen for up to 6 weeks.