

DINNERLY



Chocolate Ganache Sandwich Cookies with Valentine's Sprinkles



3h



2 Servings

These hearts may not say "be mine" or "kiss me," but sprinkles and chocolate ganache are worth a thousand words. What better way to show your love than a treat as sweet as this? We've got you covered! (2p-plan makes 12 cookies; 4p-plan makes 24 cookies)

WHAT WE SEND

- 5 oz all-purpose flour ³
- ¾ oz unsweetened cocoa powder
- 2½ oz confectioners' sugar
- 3 oz chocolate chips ^{1,4}
- ¼ oz espresso powder
- 1 oz mixed sprinkles ⁴

WHAT YOU NEED

- ¼ tsp kosher salt
- 10 Tbsp unsalted butter ¹
- ¼ tsp vanilla
- 1 egg yolk ²
- all-purpose flour, for dusting ³
- 1 Tbsp milk ¹

TOOLS

- mixer with paddle attachment
- 2 rimmed baking sheets
- microwave

COOKING TIP

For step 1, take out 8 Tbsp butter to soften at room temperature at least 1 hour before baking.

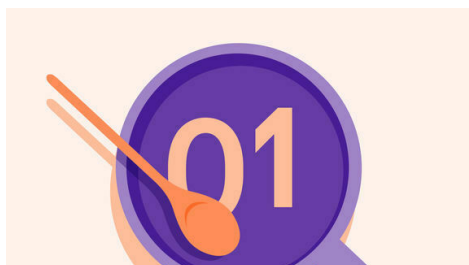
ALLERGENS

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 210kcal, Fat 13g, Carbs 22g, Protein 2g



1. Cream butter

In a medium bowl, whisk together **flour**, **cocoa powder**, and ¼ **teaspoon salt**; set aside.

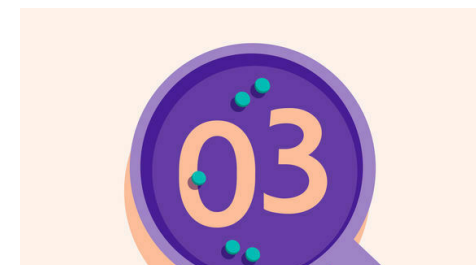
In bowl of stand mixer with paddle attachment (or handheld mixer), beat **confectioners' sugar**, **8 tablespoons softened butter**, and ¼ **teaspoon vanilla** on high speed until light and fluffy, scraping down sides of bowl as needed, 3–6 minutes. Add **1 egg yolk**; beat to combine, 1 minute more.



2. Finish dough & chill

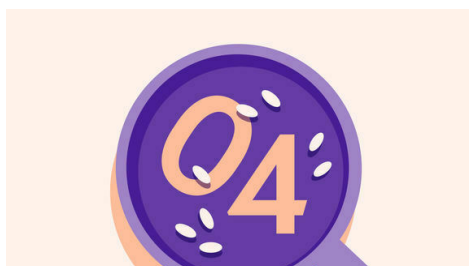
To bowl with **butter mixture**, add **half of the flour mixture**; beat on low speed until combined. Repeat with remaining flour mixture until a dry, crumbly **dough** forms and no traces of flour remain. Wrap dough in plastic; let chill in fridge at least 1 hour.

Preheat oven to 350°F with racks in the upper and lower thirds. Line 2 baking sheets with parchment paper.



3. Cut out cookies

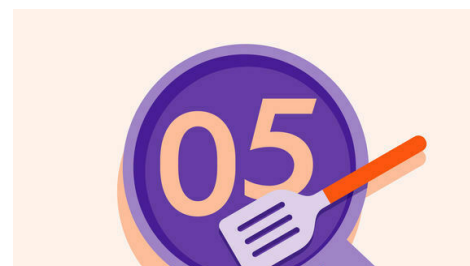
Place **dough** on a lightly **floured** work surface. Dust top with more **flour**; roll out until ¼-inch thick. Cut out cookies with a cookie cutter (about 2 inches wide; see step 6!); place on prepared baking sheets, ¾-inch apart. Use a smaller cookie cutter to cut out centers of half of the cookies. Gather scraps; repeat rolling and cutting process until no scraps remain.



4. Bake cookies

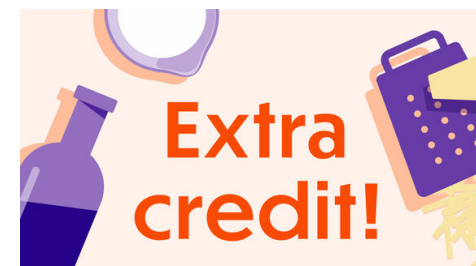
Bake **cookies** on upper and lower oven racks until firm, rotating sheets halfway through cooking time, 10–12 minutes (If dough has gotten very soft while cutting, chill again in fridge until firm before you start baking).

Let cool 5 minutes; transfer cookies to a wire rack to cool completely.



5. Make ganache & serve

In a medium microwave-safe bowl, microwave **chocolate chips**, ¼ **teaspoon espresso powder**, **2 tablespoons butter**, and **1 tablespoon milk** in 15-second increments, stirring in between, until melted. Spread a thin layer of **ganache** onto each cookie bottom. Sandwich with cookie tops. Cover visible **ganache centers** with **sprinkles**.






6. Make it your own!

If you don't have a heart-shaped cookie cutter, you can use any shape you have at home. Or DIY it! Draw a heart or whatever shape you like on a piece of parchment paper and cut it out to create a stencil. Place it on top of your rolled out dough in step 3 and cut around the stencil with the tip of a sharp knife.

Let **ganache** thicken for 1 hour before

serving. Enjoy!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com    **#dinnerly**