

MARLEY SPOON



Snickerdoodle Sandwich Cookies

with Homemade Dulce de Leche



4h



2 Servings

We've found a way to make snickerdoodles even more delicious! Here we take buttery cookie dough and roll it in a sugary mixture with cinnamon and Chinese five-spice; it adds an aromatic hint of star anise and clove. We sandwich the cookies with homemade dulce de leche filling for a festive twist. (2p-plan serves 24; 4p-plan serves 48—nutrition reflects 1 sandwich cookie)

What we send

- 14 oz condensed milk ²
- 2 (5 oz) all-purpose flour ³
- 1 oz buttermilk powder ²
- ¼ oz baking soda
- ¼ oz ground cinnamon
- ¼ oz Chinese five spice
- 2 (5 oz) granulated sugar

What you need

- kosher salt
- 16 Tbsp unsalted butter, softened ²
- 1 large egg ¹
- vanilla extract

Tools

- large pot
- 2 rimmed baking sheets
- parchment paper
- mixer with paddle attachment

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 220kcal, Fat 9g, Carbs 30g, Protein 3g



1. Make dulce de leche

Remove label from can of **condensed milk**. Place unopened can its side in a large pot; cover can by at least 2-inches of water. Bring water to a boil. Cover and reduce heat to medium-low; simmer gently for 3 hours. Check pot every 30 minutes to ensure water level stays above can; add boiling water as needed to keep can covered. Carefully remove can from pot and cool to room temperature.



4. Roll cookies

In a shallow dish, combine **remaining sugar** and **½ teaspoon each of cinnamon and Chinese five spice**; set spiced sugar aside until step 5.

Working with **2 teaspoons cookie dough** at a time, roll into 48 balls. Place 16 balls on each parchment-line baking sheet, keeping each ball 2-inches apart. Refrigerate remaining balls until ready to bake.



2. Combine dry ingredients

Preheat oven to 350°F with racks in the center and upper third. Line 2 rimmed baking sheets with parchment paper.

In a medium bowl, whisk to combine **flour, 1 tablespoon buttermilk powder, 1 teaspoon baking soda, ¼ teaspoon each of cinnamon and Chinese five spice, and ½ teaspoon salt**



5. Bake cookies

Bake **cookies** on center and upper oven racks until edges are firm, rotating baking sheets front to back, top to bottom halfway through, 10-13 minutes total. Let cookies cool on baking sheets for 1 minute, then place in **spiced sugar**, and turn to coat evenly. Transfer cookies to wire rack and let cool completely, about 30 minutes. Repeat process with **remaining cookie dough**.



3. Mix cookie dough

Transfer **1 cup softened butter** and **1 cup sugar** to bowl of a stand mixer fitted with a paddle attachment; beat on medium-high speed until pale and fluffy, about 3 minutes. Add **1 large egg** and **1 teaspoon vanilla**; beat until combined, about 15 seconds. Reduce speed to low; add **dry ingredients**, in 3 additions, scraping down sides of the bowl as needed, until just combined.



6. Assemble cookies & serve

Spread **2 teaspoons dulce de leche** on bottoms (flat sides) of 24 cookies. Optionally, sprinkle **⅓ teaspoon coarse salt** on each dulce de leche topped side of cookies, if desired. Top with **remaining cookies** to form sandwiches. Enjoy!