

Molasses Espresso Sandwich Cookies with Chocolate Espresso Ganache

Ingredients

- 2 1/4 cups all-purpose flour
- 1 1/2 Tbsp. finely ground espresso
- 1 /4 tsp. baking soda
- 2 tsp. cinnamon
- 3/4 tsp. ground ginger
- 1/4 tsp. nutmeg
- 1/4 tsp. cloves
- 1/2 tsp. salt
- 3/4 cup (1 1/2 sticks) unsalted butter, melted, cooled
- 1/4 cup (packed) dark brown sugar
- 1/4 cup molasses
- 1/4 cup granulated sugar, plus more for rolling (I prefer rolling in demerara or turbinado sugar, as it is coarser)
- 1 large egg
- 3 Tbsp. unsalted butter, cut into pieces
- 8 oz. milk chocolate (I use Lindt's), divided
- 3/4 cup heavy cream
- 2 tsp. finely ground espresso
- 1 tsp. vanilla extract



Instructions:

1. Whisk flour, coffee, baking soda, and spices in a medium bowl.
2. Whip butter, brown sugar, molasses, and the granulated sugar in a large bowl until smooth; beat in egg.
3. Add dry ingredients to butter mixture and mix with a spatula until combined. Cover and chill until firm, at least 30 minutes.
4. Preheat oven to 375 F and place extra sugar for rolling into a shallow bowl. Take a portion of dough to work with and chill the rest. Roll a tablespoon of dough into balls, roll balls in sugar and arrange on a parchment-line

baking sheet, 2" apart. (only do a sheet at a time and keep dough in fridge that you are not working with).

5. Bake cookies until centers crack and edges are set, 5 to 8 minutes (don't bake too long; they'll continue to crisp while cooling). If cookies puff up too much, lightly press on them when they come out of oven to deflate. Transfer to a wire rack and cool 5 minutes. Remove from pan and cool completely. You should have about 40 cookies. Dough can be made ahead and kept chilled.
6. **Filling and Assembly:**
7. Place butter and chocolate in a large bowl. Bring cream to a boil in a saucepan over medium-high heat. Remove from heat, stir in coffee and vanilla and pour hot cream mixture over chocolate and butter. Whisk until smooth and chill until ganache is cooled and thickened, about 30 minutes. Beat with a mixer or vigorously by hand with a whisk until stiff.
8. Place a tablespoon of filling on half of cookies. Press remaining cookies on top. YUM! In the photo of my cookies, however, I inadvertently used baking powder rather than baking soda. Hence, they puffed up rather than spread out a bit. Just have fun with it. I put some puffy cookies together, but the rest I just spread with ganache.