

Demo by Chef Jessie Riley at The Chocolate Expo

Easy Chocolate Sandwich Cookies

Makes about 35 sandwiched

Confectioners' Sugar 1 cup (180 grams)
Almond Flour 1 cup (108 grams)
Cocoa Powder Unsweetened 2 tablespoons (30 grams)
Cornstarch 1/3 cup (43 grams)
Sea Salt Fine ¼ teaspoon (1 gram)
Egg Whites 4 each (120 grams)
Sugar Granulated 2/3 cup (134 grams)
Vanilla Extract Pure 1/2 teaspoon (2 grams)

Preheat the oven to 250°F (120°C).

Trace 70 circles with a 1½-inch-wide biscuit cutter on two half sheets of parchment paper, leaving about 1 inch between each circle. Flip the paper over onto two half-sheet pans.

Sift the confectioners' sugar, almond flour, cocoa, cornstarch, and fine sea salt in a bowl or on a piece of waxed paper and set aside.

In the bowl of an electric mixer fitted with the whisk attachment, whisk the egg whites and powdered egg whites on medium speed until soft peaks form, about 2 minutes. Gradually add the granulated sugar and continue whisking until a very stiff meringue forms, about 8 minutes. Add in the vanilla extract, stop the mixer, and with a spatula fold in the dry ingredients until just incorporated.

Spoon the batter in a piping bag fitted with a 1/4-inch star tip. With your piping bag ¼ inch above the sheet pan surface, quickly pipe the batter into spirals on each circle on the baking sheet, one inch apart, until the batter is used up. Immediately bake for 35 minutes, until the meringues are completely crisp. They should come off the parchment paper with no resistance and feel soft. Remove from the oven and let cool on the baking sheet. The meringues will keep in an airtight container for up to 2 days (unless your kitchen is very humid) or frozen in re-sealable plastic bags for up to 1 month.

Semisweet Ganache/Filling

Heavy Cream or Coconut milk 1/2 cup (120 grams)
Semisweet Chocolate 8 ounces (226 grams), finely chopped

Heat the cream in a small saucepan over medium-high heat and bring to a boil. Remove from the heat, pour in the chopped chocolate, and shake the pot so that the chocolate is submerged. Let sit 1 minute, then whisk rapidly until fully melted and the ganache is emulsified. Let set an hour. Pipe onto half of cooled cookies to make sandwiches.