



RECIPE

Coffee and Spice Sandwich Cookies

Recipe Created For	Main Course
Jelly Roll Pan	Flour
Cook Time	Serving Size
Over 2 hours	10-12

INGREDIENTS

Two fillings to choose from:

White Chocolate Coffee Cream

- 225 g (1/2 lb) white chocolate, finely chopped
- 3 tbsp (45 ml) unsalted butter, diced
- ½ cup (125 ml) 35% cream
- 1 tbsp (15 ml) finely ground espresso
- 1 pinch salt

Cocoa-Coffee Cream

- 1 ½ cups (375 ml) icing sugar, sifted
- ¾ cup (180 ml) unsalted butter, softened
- 3 tbsp (45 ml) finely ground espresso
- 2 tbsp (30 ml) cocoa powder, sifted
- ½ tsp (2.5 ml) vanilla
- 1/8 tsp (0.5 ml) ground cardamom
- 1 pinch salt

Spice Cookies

- 2 ½ cups (625 ml) all-purpose flour
- 2 tsp (10 ml) ground ginger
- 1 tsp (5 ml) ground cinnamon
- ¼ tsp (1 ml) ground cardamom
- ¼ tsp (1 ml) ground cloves
- 1/8 tsp (0.5 ml) freshly cracked black pepper
- ½ tsp (2.5 ml) baking soda
- ½ tsp (2.5 ml) salt
- ½ cup (125 ml) unsalted butter, softened
- ½ cup (125 ml) packed brown sugar
- ¼ cup (60 ml) sugar
- ¼ cup (60 ml) molasses
- 1 egg
- 1 tsp (5 ml) vanilla

Royal Icing & Decorations

- 1 egg white
- 1 ½ cups (375 ml) icing sugar, sifted
- ½ tsp (2.5 ml) vanilla
- A few drops 35% cream, as needed
- White sanding sugar (optional)

INSTRUCTIONS

White Chocolate Coffee Cream

Melt the white chocolate and butter in a bowl set over a pot of gently simmering water. (Make sure the water does not touch the bowl and that the heat is not too high or the white chocolate may separate. If this happens, immediately remove the bowl from the heat and vigorously stir in a few drops of cold 35% cream until smooth.) Once melted, remove the bowl from the heat.

In a small pot, heat the cream, espresso and salt until steaming.

Pour over the melted chocolate and butter. Mix to combine and refrigerate until completely chilled, about 2 hours.

When ready to use, gently whisk until smooth and spreadable.

Cocoa Coffee Cream

In a bowl, whisk all of the ingredients with an electric mixer until very smooth. Refrigerate.

Let sit out at room temperature to soften before using.

Spice Cookies

In a bowl, whisk together the flour, spices, baking soda and salt. Set aside.

In another bowl, cream the butter, both sugars and molasses until smooth and creamy.

Add the egg and vanilla. Add the dry ingredients and mix until the batter comes together. Form into a rectangle.

Divide the batter into two equal portions. Using a rolling pin, roll each portion between two large sheets of parchment paper until about ¼ inch (6 mm) thick. Slide onto a baking sheet and refrigerate for at least 30 minutes.

Preheat the oven to 350°F (180°C).

Using a cookie cutter of your choice, cut out as many cookies as possible. Arrange on two baking sheets lined with silicone mats or parchment paper, spacing the cookies out slightly. Collect the scraps of batter, roll them out and refrigerate for at least 30 minutes. Bake one sheet of cookies at a time on the middle rack of the oven for 8 to 12 minutes depending on the size. Let cool completely on a wire rack. Repeat with the chilled scraps.

Make sandwich cookies by filling the cookies with the filling of your choice. Refrigerate the sandwich cookies while you make the royal icing.

Royal Icing & Decorations

In a bowl, whisk the egg white with the icing sugar and vanilla until smooth. If the icing is too runny, add more icing sugar. If the icing is too stiff, add a few drops of 35% cream. Pipe the royal icing over the sandwich cookies in patterns of your choice. Sprinkle with sanding sugar, if desired. Refrigerate the cookies until ready to serve.

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