

ALMOND WAFFLE SANDWICH COOKIES

INGREDIENTS

1 cup butter, softened to room temperature
1 cup granulated sugar
1 egg
1 teaspoon almond extract
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup almond flour / meal
1 teaspoons baking powder
1 teaspoon salt
1/2 cup nutella-like spread (I used Trader Joes Cocoa Almond Spread)

You can just use a standard cookie cutter (round, square, rectangular, etc), but I have one that creates a waffle imprint, which I like even more.

DIRECTIONS

In the work bowl of your stand mixer, cream together butter, sugar and egg until light and fluffy. Beat in flour, almond flour/meal, baking powder, salt and almond and vanilla extracts until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Line a baking sheet with wax paper; this will be for the fridge chill to keep your imprinting on the cookies visible. Roll out the dough on a well-floured surface to 1/4-inch thickness. Do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven. Cut out an even amount of cookies as you will need two to sandwich together with the spread. Repeat until you have used up all the dough. Place cookies on the baking sheet, close together and layered between wax paper. Chill for at least 1 hour and up to a day. Note: if you are not using an imprinting cookie cutter, you can bake the cookies straight away without chilling.

Heat oven to 400F. Line baking sheet with silpat or parchment paper. When ready to bake, place chilled cookies on baking sheet, approximately 2 inches apart. Bake 10-12 minutes or until golden brown at the edges. Cool on wire rack.

Once completely cooled, spread a layer of cocoa spread on one cookie and sandwich on a second one. Repeat until all cookies are used.