

Dark Cocoa Sandwich Cookies

Ingredients

For the Cookies

- All-purpose flour — 180 g | 1 1/2 cups
- Cacao Barry cocoa powder (or any Dutch-processed cocoa powder) — 88 g | 1 cup
- Baking soda — 1 tsp | 1 tsp
- Salt — 1/2 tsp | 1/2 tsp
- Unsalted butter, softened — 200 g | 7 oz (14 tbsp)
- Granulated sugar — 120 g | 1/2 cup + 1 tbsp
- Brown sugar — 40 g | 3 tbsp
- Cold egg — 1 | 1 large

For the Filling

- Unsalted butter, softened — 200 g | 7 oz (14 tbsp)
- Powdered sugar, sifted — 300 g | 2 1/2 cups
- Marshmallow cream — 115 g | 4 oz
- Vanilla extract — 1/2 tsp | 1/2 tsp
- Salt — pinch | pinch

Instructions

1. Preheat the oven to 175°C (350°F) and line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, cocoa powder, baking soda, and salt until evenly combined.
3. In a large bowl, beat butter, granulated sugar, and brown sugar until smooth and slightly fluffy.
4. Add the cold egg and mix until fully incorporated.
5. Add the dry ingredients to the butter mixture and mix until no dry streaks remain.
6. Scoop the dough into small balls and place on the baking sheet. Gently press each to 8-12 mm ($\frac{1}{3}$ - $\frac{1}{2}$ inch) thick.
7. Bake for 7-8 minutes, just until the edges are set but the centers remain soft. Cool completely before filling.
8. For the filling, beat butter and marshmallow cream until smooth. Add powdered sugar, vanilla, and salt. Beat until fluffy and light.
9. Spread or pipe the filling onto the flat side of one cookie and top with another to make a sandwich.

Note & Storage

- Store cookies in an airtight container at room temperature for up to 3 days.
- Refrigerate up to 1 week or freeze unfilled cookies for up to 2 months. Thaw before filling.
- Cookies should look dark and matte with smooth edges. If they spread too much, chill dough for 15-20 minutes before baking.
- The filling softens slightly once sandwiched, creating a classic cream texture.
- For a less sweet filling, reduce powdered sugar or add a little more salt.