

Daisy Cakes

CHOCOLATE SANDWICH COOKIES

Great by themselves or with your favorite ice cream in the middle!

Makes 12 cookies or 6 ice cream sandwiches. **Special equipment:** Muffin-top pan for 12 with 3-inch mold.

These sandwich cookies are delicious by themselves with just a little dusting of confectioner's sugar too.

INGREDIENTS

- ½ cup cake flour
- 1 tablespoon Dutch-processed cocoa powder
- ½ teaspoon baking powder
- ½ cup (1 stick) unsalted butter
- 1/3 cup mini semisweet chocolate chips
- ¼ cup granulated sugar
- 2 large eggs at room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon hot water
- ½ teaspoon chocolate extract
- Confectioner's sugar for dusting

1. Preheat the oven to 325° F. Lightly grease the muffin top pan. Sift together the flour, cocoa powder, and baking powder. Set aside.
2. In a glass measuring cup, melt the butter and chocolate chips in the microwave until melted, 30 seconds at a time. Stir until smooth.
3. In the bowl of an electric stand mixer fitted with the whisk attachment, on high speed beat the eggs and granulated sugar until a thick ribbon forms when lifting the whisk, about 5 minutes. Pour in the melted chocolate, vanilla, hot water, and chocolate extract and beat on low speed just to blend, 30 seconds.
4. Add the flour mixture and beat on low speed just to combine. Scrape down the sides and around the bottom of the bowl. Continue beating on low speed for an additional 15 seconds.
5. Working quickly, spoon 2 tablespoons of the batter into each prepared muffin top mold. Bake for 10-12 minutes or until a toothpick inserted into the center comes out clean. Allow the sandwiches to cool in the pan for 5 minutes before loosening and turning them out onto a rack to cool completely.
6. Freeze the cooled cookies before assembling into ice cream sandwiches.

