

Brown Sugar Cookies with Chocolate Cream

Makes 30 cookies (15 pairs)
Preparation time 15 minutes
Cooking time 30 minutes

125g butter, softened
1 teaspoon vanilla extract or essence
1/2 cup dark brown sugar or molasses sugar
1 tablespoon honey, maple syrup or golden syrup
1 1/4 cups self-raising flour
1/2 cup dark choc bits
2 tablespoons pure cream
icing sugar, for dusting

Cream butter, vanilla, sugar and honey together with electric beaters until light and creamy (5 minutes). Mix in flour on low speed to make a firm dough. Roll teaspoons of mixture into balls. Use the tines of a fork to make a decorative pattern on the surface of each cookie, flattening them slightly as you go. Place on a baking paper-lined tray and bake at 150°C for 25-30 minutes or until firm. Remove from the tray onto a wire rack to cool. Meanwhile, melt choc bits and cream together in a saucepan or in the microwave on Medium for 1-2 minutes and stir until smooth. Refrigerate until cold, then whisk until fluffy and use to sandwich biscuits together. Dust with icing sugar. Store in an airtight container.

Alternative - Brown Sugar Almond Cookies

Mix 1/2 cup flaked almonds into cookie mixture prior to shaping.

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