

luxe . chocolate . recipes

by *Jodie V.*

'OREOS' Style Cookies with BAILEY'S Buttercream Filling

INGREDIENTS

Cocoa cookies

230g plain flour sifted
30g cornflour
90g good quality cocoa powder
120g caster sugar
40g brown sugar
200g unsalted butter
1 lg egg yolk – free range always
pinch of salt

Baileys & white chocolate buttercream filling

250g unsalted butter
350g cups icing sugar
60g (¼ cup) Baileys
100g white chocolate (melted)

METHOD

'oreo' style cookies

Combine and sift flour, cornflour and cocoa powder and set aside. Add pinch of salt.

Beat softened butter, sugar, and brown sugar until just together (don't overbeat – or the cookies will spread when baking and lose the sharp edge shape).

Add egg, gently beating until just combined.

Gently fold through dry mix of sifted flours and cocoa powder, until just combined.

Mixture will seem quite dry, but when you tip onto baking paper (rather than a floured surface – so you don't have extra flour or cocoa powder to the dough) – squeeze together with your hands, and you'll find the dough comes together.

Flatten into a square shape around 2-3cm high, wrap in cling wrap and refrigerate a minimum of 30mins.

Remove from fridge, using a rolling pin, roll between two sheets of baking paper, until round 3mm thick.

Cut out cookies with a fluted round cookie cutter, place on a baking tray that has been lined with baking paper, and bake at 180deg C until cooked (around 12 minutes).

Buttercream filling

Beat softened butter with icing sugar until light and fluffy.

Add Baileys Irish cream, and beat until combined.

Finally beat in melted white chocolate.

Spread buttercream between two pieces of baking paper, and roll the top with a rolling pin until the buttercream is around 3mm thick, place on baking tray and refrigerate until set.

When buttercream is cold and set, cut out the fillings with the same cookie cutter used for the cookies (round fluted), and place between two cooked and cooled cookies.

Store in airtight container in refrigerator, but serve at room temperature.