

Double Chocolate Spritz Cookies Recipe

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Prep. time : 20 minutes

Cook time : 12 minutes

Ready in 32 minutes

Level : Advanced

Ingredients

Chocolate Spritz Cookies:

- Butter 250g (8.8oz)
- Powdered sugar 125g (4.4oz)
- Vanilla powder to taste
- Eggs 50g (1.8oz or 1 medium egg)
- All purpose flour 270g (9.5oz)
- Cocoa powder 30g (1oz)

Chocolate Ganache:

- Dark chocolate 150g (5.3oz)
- Whipping cream 150g (5.3oz)
- Butter 60g (2oz)

Directions

1. Line one large baking tray with parchment paper and get your piping bags (one with a basketweave tip, and another with a plain 10mm (3/8" tip) ready.
2. To make the cookie dough cream 250g (8.8oz) softened butter with powdered sugar and vanilla. You can do it in a stand mixer fitted with paddle attachment, with a hand mixer or with a whisk.

3. Add one medium egg and whisk to combine.
4. Add flour sifted with cocoa powder and mix with a rubber spatula.
5. Fill piping bag fitted with basketweave tip with the dough, and pipe strips 7cm (2") long.
6. Place the tray in the fridge for 15-20 minutes until the dough is set.
7. Bake the cookies at 180°C (350°F) for about 10-12 minutes.
8. Take your chocolate spritz cookies out and leave them to cool.
9. To make ganache chop chocolate and heat the cream in the saucepan until it boils. Immediately pour hot cream over the chopped chocolate. Leave it for one minute and gently stir until you get a uniform and shiny mixture. Add softened butter and stir until it is melted.
10. Leave ganache to set at room temperature until it becomes pipeable.
11. Put your chocolate ganache into a piping bag fitted with plain 10mm (3/8") tip.
12. Pipe one strip of ganache on the cookie and sandwich with another cookie.
13. Leave cookies in the fridge to set for 10-15 minutes.