

Simple Chocolate Lace Sandwich Cookies Recipe

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Prep. time : 10 minutes

Cook time : 10 minutes

Ready in 20 minutes plus cooling

Level : Basic

Ingredients:

Lace Cookies - Basic Mixture:

- Powdered Sugar 120g (4.2oz)
- Ground almonds 60g (2.1oz)
- Butter, melted 60g (2.1oz)
- Orange juice 60g (2.1oz)
- Orange zest 2g (1Tsp)

Golden Lace Cookies:

- Lace basic cookie mixture 150g (5.3oz)
- All purpose flour 25g (0.9oz)

Chocolate Lace Cookies:

- Lace basic cookie mixture 150g (5.3oz)
- All purpose flour 15g (1/2oz)
- Cocoa powder 5g (1Tsp)

Dark Chocolate Silky Ganache:

- Cream (35%) 250g (8.8oz)
- Glucose syrup 20g (0.7oz)
- Gelatin 2g (1 gelatin sheet)
- Dark chocolate (60% cocoa solids) 125g (4.4oz)

Directions

1. To make basic mixture for lace cookies put sifted powdered sugar into a bowl, add ground almonds and mix with a whisk. Then, add melted butter, orange juice and orange zest, and mix with a whisk until well combined. Divide the basic mixture into two bowls, 150g (5.3oz) each.
2. To make golden lace cookies add flour into the first bowl and mix to combine.
3. To make chocolate lace cookies add flour and cocoa powder into the second bowl, and stir well to combine.
4. Put 1 teaspoon of golden lace batter onto a paper lined baking tray, and then carefully spread it into a form of a circle. Repeat the procedure until you fill the tray. Make sure that you leave about 2.5cm (1") space between the cookies, as they will spread during baking. Bake your cookies at 180°C (350°F) for about 7-8 minutes, until golden around the edges.
5. When cookies are done, place a round cutter 7.5cm (3") in diameter onto a cookie, and trim the edges with a small knife. Repeat this until you trim all the cookies. It is important that you do this immediately, while the cookies are still hot, because once they cool down, they will become very crispy and fragile.
6. When all the cookies are trimmed, flip them over and brush their bottom with egg wash. You have to do that because lace cookies are highly absorbent – meaning – they easily soak moisture from ganache. When that happens, they will lose their crispness. The egg wash will act like a varnish, and seal their surface, so they will stay crispy longer. Then, put them back in the oven for another 2 minutes, and leave them to cool down completely.
7. Repeat the whole procedure with your chocolate lace cookie batter.
8. To make dark chocolate silky ganache soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put cream into a measuring cup, add glucose syrup, and heat up this mixture in the microwave. Then, add soaked gelatin and stir until it melts. Melt dark chocolate in the microwave on low heat, and gradually add hot cream to the chocolate stirring well after each addition. Transfer the mixture into a measuring cup, and blend it with immersion blender until smooth. Then, cover it with cling film, and put in the fridge for a couple of hours or overnight.

9. Put silky ganache into a piping bag fitted with star tip, and pipe a ring along the edge of one cookie. Pipe a blob in the middle, and then sandwich it with another cookie. Repeat the procedure until you fill all the cookies.
10. There, your simple chocolate lace sandwich cookies are done, and I suggest you serve them with beautiful, juicy fresh strawberries! Enjoy!