



JERNEJ KITCHEN

CARAMEL SANDWICH COOKIES WITH SESAME SEEDS

Caramel Sandwich Cookies with Sesame Seeds is a simple 20-minute cookie recipe for eggless Christmas cookies. Quick and delicious.

MAKES	14	SANDWICH COOKIES
PREPARATION:	10	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	20	MINUTES

COOKIES

170 g (1 1/2 stick) unsalted butter, softened at room temp

50 g (1/3 cup) icing sugar

1/2 tsp vanilla paste

180 g (1 1/3 cup) all-purpose flour

40 g (1/3 cup) vanilla custard powder

1/2 tsp baking powder

40 g (1/3 cup) sesame seeds

150 g (1/2 cup) Caramel or Dulce de Leche

TOOLS AND EQUIPEMENT

large baking sheet

parchment paper

electric mixer or stand mixer

bowl

small bowl

spatula

PREPARATION

Place the rack in the middle of the oven and preheat it to 180 °C / 350 °F. Line a large baking sheet with parchment paper.

COOKIE DOUGH

Mix the softened butter, icing sugar, and vanilla in a bowl using an electric mixer. Mix for 2 minutes at medium speed until the mixture is combined and smooth. Add the flour, custard powder, baking powder, and a pinch of salt. Quickly mix to combine, then using a spatula and your hands, knead to get smooth cookie dough.

TIP

[Feel free to use a stand mixer fitted with a paddle attachment.](#)

COAT IN SESAME SEEDS

Add sesame seeds to a small bowl. Using a spoon, scoop out around 15g /0.5 ounce balls. Coat half of the cookie balls in sesame seeds and place them on the prepared baking sheet. Keep the rest of the cookie balls uncoated and put them on the baking sheet too. Using the tines of a fork, gently press the cookies against the baking sheet. Make sure there's enough space in between each cookie.

BAKE IN THE OVEN

Place the baking sheet with the cookies onto the preheated oven. Bake for 10 - 12 minutes at 180 °C / 350 °F.

SPREAD WITH CARAMEL

When the cookies are baked, remove them from the oven and set them aside to cool. Heat the caramel. Open the glass jar, and place it in a saucepan filled with warm water, so that the

water covers about half of the glass. Leave the jar in the water for a minute for the caramel to get smooth. Spread the caramel over the sesame seed coated cookies and close with the uncoated cookie. Serve or store.

TIP

Feel free to use Dulce de Leche too. In that case, there's no need to heat it.