



JERNEJ KITCHEN

CACAO SANDWICH COOKIES WITH MILK SPREAD

Cacao sandwich cookies with milk spread Marmela are a great choice for quick midweek / weekend cookies or for a variety of celebrations.

MAKES	22	SANDWICH COOKIES
PREPARATION:	5	MINUTES
DOUGH REST:	30	MINUTES
BAKE:	2X12	MINUTES
TOTAL TIME:	60	MINUTES

CACAO COOKIES

125 g all purpose flour (1 cup)
1/4 tsp salt
1/2 tsp baking powder
50 g unsweetened cacao powder (1/2 cup)
125 g butter, at room temperature (1/2 cup or 1 stick + 1 tbsp)
80 g sugar (1/3 cup + 2 tbsp)
1 tbsp vanilla sugar or vanilla essence

FILLING

Milk spread Marmela (we used flavors: peach, pistacio and hazelnut)

TOOLS AND EQUIPEMENT

small bowl
large bowl
electric mixer (or a stand mixer)
cling film
baking sheet
parchment paper
cookie cutters (4 cm or 5 cm / 1.5-inch or 2-inch)

PREPARE THE CACAO COOKIES

In a small bowl combine all-purpose flour, salt, baking powder and unsweetened cacao powder. In a large bowl combine butter, sugar and vanilla sugar or vanilla essence. Using an electric mixer (or stand mixer) mix until fluffy and nice. Add the dry ingredients to the butter mixture and knead with your hands until the dough comes together.

PLACE IN THE FRIDGE

Wrap the cookie dough in cling film and place in the fridge for 30 minutes. Preheat your oven to 165 °C / 330 °F.

BAKE THE CACAO COOKIES

Using a cookie cutter (approx. 4cm or 5cm / 1.5-inch or 2-inch in diameter). You should get around 44 cookies, which means there will be 22 sandwich cookies. First cut out half of the cookies. Place the cookies on a baking sheet lined with parchment paper. Place in the oven and bake for 12 minutes at 165 °C / 330 °F. Remove the cookies from the oven and let them cool. Meanwhile cut out the rest of the 22 cookies and place in the oven to bake.

FILL THE COOKIES WILK MARMELA MILK SPREAD

Add about one teaspoon of the Marmela milk spread in the center of a cookie, then cover the spread with a cookie to create a delicious cookie sandwich. We tried to create a lovely colorful sandwich cookie collection, so we used flavors peach, pistacio and hazelnut. Place the sandwich cookies on a nice plate and serve them or store them in an airtight container in the fridge for up to three days. Enjoy.

TIP

If you can't get the Marmela milk spreads, use any other milk spreads that you like.