



CHOCOLATE-CINNAMON SANDWICH COOKIES

Cookies

1 $\frac{3}{4}$ cups all-purpose flour
½ cup unsweetened cocoa powder (preferably Dutch-process)
¼ teaspoon salt
1 cup sugar
¾ cup (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature
1 large egg

Filling

1 cup powdered sugar
¾ cup (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature
1 $\frac{1}{2}$ teaspoons cinnamon

Preheat the oven to 350 degrees. In a bowl, whisk together the flour, cocoa powder, and salt. Set aside. In another bowl, beat the butter and sugar together with a mixer until light and fluffy. Beat in the egg. Add the flour mixture and beat until blended (I found that after a certain point, I had to mix it with my hands). Scoop the dough by tablespoonfuls and roll into balls. Place on cookie sheet lined with parchment paper. Using the bottom of a glass, flatten the cookies until they're about 2-inch rounds (the edges will crack some). Bake at 350 degrees for 9-11 minutes, or until the cookies no longer look wet, and a small indentation appears on the top of them when lightly pressed with fingers. Cool completely on racks before filling.

In a medium bowl, beat the butter, powdered sugar, and cinnamon with a mixer until well blended. Spread filling on one cookie and top with another. Store them in an airtight container.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com