

Copycat Milano Cookies

Active Time

50 Mins

Total Time

1 Hour 50 Mins

Yield

Serves 18 (serving size: 1 cookie sandwich)

By **PAIGE GRANDJEAN****MYRECIPES**

For a cookie that's sure to impress, look no further than our homemade take on the classic Milano cookie. These copycat cookies are crisp around the edges and slightly softer in the center than the store-bought variety, but we found them to be the perfect dunker for a cup of hot coffee or cold milk. Pro-tip: Use a microplane to shave the edges of the baked cookies (if needed) to shape or resize for perfect sandwiching. For other favorite filling flavors, be sure to try our takes on Mint Chocolate and Dulce De Leche Milano Cookies.

Ingredients

1/2 cup (4 oz.) unsalted butter,
softened

1/4 cup granulated sugar

1 cup powdered sugar

1/4 teaspoon kosher salt

3 large egg whites

1 tablespoon vanilla extract

1 cup (4 1/4 oz.) all-purpose flour

1/4 cup heavy cream

4 ounces finely chopped semisweet
chocolate

How to Make It

Step 1 Preheat oven to 300°F with oven racks in the top and lower third of oven. Beat together butter and granulated sugar in the bowl of a stand mixer on medium speed until well combined, about 1 minute. Gradually add powdered sugar, and beat until smooth, stopping to scrape down sides of bowl as needed. Stir in salt. Add egg whites, 1 at a time, beating well after each addition. Stir in vanilla extract. Gradually add flour, and beat on low speed until batter is smooth, about 30 seconds.

Step 2 Transfer batter to a piping bag fitted with a 1/4-inch round tip. Pipe 2- x 1-inch ovals (about 36) on 2 baking sheets lined with parchment paper, leaving 1 1/2-inches between each oval. Bake in preheated oven until edges are golden brown, 14 to 18 minutes, rotating pans after 10 minutes. Let cookies cool on baking sheets for 10 minutes. Transfer cookies to a wire rack to cool completely, about 30 minutes.

Step 3 Meanwhile, microwave cream in a medium microwavable bowl until hot, about 25 seconds. Add

chopped chocolate, and stir until smooth. Let stand, stirring occasionally, until mixture has cooled completely and thickened, about 45 minutes.

Step 4 Transfer chocolate mixture to a piping bag fitted with a 1/4-inch round tip. Pipe about 2 teaspoons mixture onto half of the cookies, leaving a 1/4-inch border. Sandwich with remaining cookies, and press gently to spread filling to edges.