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# **Chocolate-Nougat Cookies with Caramel Cream Filling**

Recipe By Efrat Libfroind



**Cook & Prep:** ( ) 5 h 25 m

Serving:  $\stackrel{"}{\bigoplus}$  20

**Contains:** 



• Preference: Parve

• Difficulty: Hard

Occasion: Shabbat

· Diet: Vegetarian,

**Pescetarian** 

Source: Whisk by Ami

Magazine

These cookies have a crispy, melt-in-your-mouth texture that makes them irresistible. Freeze the dough before cutting it into squares to prevent it from shrinking during baking, ensuring perfectly shaped squares.

Yield: 20 sandwich cookies

### **Ingredients** (10)

### Dough

1 cup minus 1 tablespoon flour
4 tablespoons nougat powder or 2 tablespoons praline paste
2 and 1/2 tablespoons confectioners' sugar
1/2 cup (1 stick) margarine
1 egg white or 3 tablespoons <u>Haddar Egg Whites</u>
1 and 1/2 tablespoons Gefen Cocoa

# Caramel Cream Filling

		1	./2	cup	minus	1	. <b>tablespoon</b> suga	ır
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3/4 cup heavy cream or Gefen Non-dairy Whipped Topping, divided

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1/2 cup minus 1 tablespoon milk or Gefen Soy Milk

8 and 1/2 ounces (240 grams) Elite Bittersweet Chocolate plus 3 and 1/2 ounces (100 grams) Elite milk or bittersweet chocolate

Start Cooking

Bake the Cookies

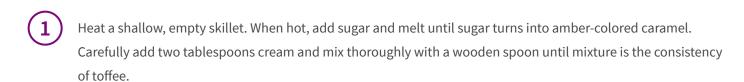
In a food processor, combine flour, confectioner's sugar, nougat powder, cocoa, and margarine and process into a crumbly mixture. Add egg white and process. Dough should still be crumbly and not form a ball.

(2) Gather up all the crumbs and press them into a ball with your hands. If the dough is too dry, add a little cold water. Wrap the dough ball in plastic wrap and refrigerate for one and a half hours.

- Place dough between two sheets of Gefen Easy Baking Paper and roll out thin. Freeze rolled-out dough for one hour.
- Preheat oven to 320 degrees Fahrenheit (160 degrees Celsius). After freezing, cut dough into 1- and- 1/2-inch (4-cm) squares, or 1- to 1- and- 1/2-inch (3- to 4-cm) circles. Place cookies on a baking sheet lined with parchment paper or a silicone baking mat.
- **5** Bake for 18 to 20 minutes until lightly browned. Let cool completely.

# **Prepare the Filling**

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- At the same time, in a different pot, bring remaining 10 tablespoons cream and the milk to a boil.
- Pour the boiling cream-milk mixture over the toffee mixture and cook over low heat until all the lumps disappear.
- 4 In the meantime, melt both types of chocolate.
- Pour toffee mixture over melted chocolate. Blend with an immersion blender until you have a nice, smooth cream. Chill cream until it hardens slightly and is stiff enough to be piped onto cookies.

#### **Assemble the Cookies**

Place cream in a piping bag fitted with a star tip. Pipe cream between two or three layers of cookies to create cookie "towers." Decorate with hazelnut shards.