



Chocolate-Nougat Cookies with Caramel Cream Filling

Recipe By Efrat Libfroind



Cook & Prep: ⌚ 5 h 25 m

Serving: 🍽️ 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** [Haddar Egg Whites](#)
- ☐ **1 and 1/2 tablespoons** [Gefen Cocoa](#)

Caramel Cream Filling

- ☐ **1/2 cup minus 1 tablespoon** sugar
- ☐ **3/4 cup** heavy cream or [Gefen Non-dairy Whipped Topping](#), divided

- ☐ **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

- 1** 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.
- 3** Place dough between two sheets of Gefen Easy Baking Paper and roll out thin. Freeze rolled-out dough for one hour.
- 4** 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

- 1 Heat a shallow, empty skillet. When hot, add sugar and melt until sugar turns into amber-colored caramel. Carefully add two tablespoons cream and mix thoroughly with a wooden spoon until mixture is the consistency of toffee.
- 2 At the same time, in a different pot, bring remaining 10 tablespoons cream and the milk to a boil.
- 3 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.
- 5 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

- 1 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.