



Chocolate Sandwich Cookies with Chocolate Ganache are a delicious treat that combines the rich taste of cocoa with a smooth, creamy filling. These cookies are ideal for chocolate lovers, offering a perfect balance of crispy yet soft cookie texture and the decadent touch of chocolate ganache. Whether for a simple snack or a special celebration, these cookies are a crowd-pleaser.

Why You'll Love These Cookies

Indulgent Flavor – The chocolate ganache provides a rich and smooth experience that pairs perfectly with the crunchy cookies. **Endless Customization** – From the type of chocolate to the shape of the cookies, the possibilities for creative variations are endless.

Effortless Elegance – These cookies may look sophisticated, but with a few easy steps, you can prepare a delightful treat at home.

Quick Overview of the Recipe

Prep Time: 20 minutes

Baking Time: 10-12 minutes

Assembly Time: 15 minutes

Makes: Approximately 16 sandwich cookies

This recipe brings together simple ingredients to create a bakery-quality dessert in the comfort of your own kitchen. The cookies are slightly crisp on the outside with a soft center, while the ganache filling is smooth, shiny, and indulgently rich.

Easy Chocolate Sandwich Cookies with Ganache - Beginner's Recipe

Ingredients

For the Cookies:

- 1 cup (125g) all-purpose flour
- 1/3 cup (30g) unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (115g) unsalted butter, softened



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- 1/2 cup (100g) granulated sugar
- 1/4 cup (50g) brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract

For the Ganache Filling:

- 4 oz (115g) semi-sweet chocolate, finely chopped
- 1/4 cup (60ml) heavy cream

Instructions

Step 1: Prepare the Cookie Dough

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, cocoa powder, baking soda, and salt. Set aside.
3. Cream the butter with granulated sugar and brown sugar until light and fluffy.
4. Add the egg and vanilla extract, mixing until well combined.
5. Gradually add the dry ingredients to the wet mixture, stirring until a soft dough forms.

Step 2: Shape and Bake the Cookies

1. Scoop tablespoon-sized portions of dough and roll into balls.
2. Place the dough balls on the baking sheet, spacing them about 2 inches apart, and flatten slightly with your fingers.
3. Bake for 10-12 minutes or until the edges are firm. The centers may appear slightly underbaked but will firm up as they cool.
4. Let the cookies cool on the sheet for 5 minutes, then transfer them to a wire rack to cool completely.

Step 3: Make the Ganache

1. Place the chopped chocolate in a heatproof bowl.
2. In a saucepan, heat the cream over medium heat until it starts to simmer (do not boil).
3. Pour the hot cream over the chocolate and let it sit for 2-3 minutes.
4. Stir gently until smooth and glossy. Let it cool slightly until it thickens but remains spreadable.

Step 4: Assemble the Cookies



1. Spread a generous amount of ganache on the flat side of one cookie.
2. Top it with another cookie, pressing gently to form a sandwich.
3. Repeat until all the cookies are assembled.

Step 5: Serve and Enjoy

Enjoy immediately, or store in an airtight container at room temperature for up to 3 days. For a firmer ganache, refrigerate for 15 minutes before serving.

Tips for the Perfect Chocolate Sandwich Cookies

- **Chill the Dough:** Chilling helps the dough retain its shape while baking, preventing the cookies from spreading too much.
- **Sift the Cocoa Powder:** Sifting helps eliminate lumps and ensures a smooth, uniform dough.
- **Use High-Quality Chocolate:** For the ganache, use a high-quality [dark chocolate](#) with 60-70% cocoa for the best flavor and texture.

How to Make These Chocolate Sandwich Cookies Step-by-Step

1. **Prepare the Dough**
 - Cream the butter and sugars until light and fluffy.
 - Add egg and vanilla extract, then mix in the dry ingredients.
2. **Shape the Dough**
 - Roll the dough into balls, then flatten them gently.
3. **Bake the Cookies**
 - Preheat the oven and bake the cookies for 10-12 minutes.
4. **Prepare the Ganache**
 - Heat the cream, pour it over the chocolate, and stir until smooth.
5. **Assemble the Sandwiches**
 - Spread ganache on the flat side of a cookie and top with another.

Perfecting the Ganache for Your Cookies

- **Achieve a Glossy Finish:** Use dark chocolate and avoid over-stirring to keep the ganache smooth and shiny.



- **Flavor Variations:** Add vanilla, sea salt, or even espresso powder to enhance the flavor of your ganache.
- **Texture Control:** Adjust the ratio of chocolate to cream for a thicker or thinner consistency depending on your preference.

Creative Variations for Chocolate Sandwich Cookies

- **Peanut Butter Ganache:** Add peanut butter for a nutty twist.
- **Raspberry Filling:** Add raspberry puree for a tangy surprise.
- **White Chocolate:** Use white chocolate for a sweeter alternative.
- **Festive Touch:** Roll the edges in sprinkles, crushed nuts, or toasted coconut for added texture and flair.

Storing and Serving Your Cookies

- **Room Temperature:** Keep cookies in an airtight container for up to 3 days.
- **Refrigeration:** Store for up to 10 days, bringing them to room temperature before serving.
- **Freezing:** Freeze assembled cookies for up to 2 months. Thaw in the fridge before serving.

These cookies pair wonderfully with a glass of milk, a hot beverage, or a scoop of vanilla ice cream for an indulgent treat.

Conclusion

Chocolate sandwich cookies with ganache offer an irresistible blend of rich, creamy filling and tender, slightly crisp cookies. Whether you're sharing them with friends or treating yourself, these [cookies](#) are sure to impress with their deep chocolate flavor and customizable elements. Perfect for any occasion, these cookies are a must-try recipe.

FAQs

How can I prevent the ganache from being too runny?

Use the proper chocolate-to-cream ratio (2 parts chocolate to 1 part cream) for a thicker consistency. Allow the ganache to cool slightly before using.



Can I use different types of chocolate for the ganache?

Yes! Dark, milk, or white chocolate can be used, although it may affect the sweetness and texture of the ganache.

Can these cookies be made gluten-free?

Yes! Substitute the all-purpose flour with a gluten-free flour blend, ensuring other ingredients are gluten-free.

What's the best way to ship these cookies?

To ship, place cookies in an airtight container with parchment paper between each layer. Use ice packs to maintain the ganache's consistency during transit.

Can I make the cookies ahead of time?

You can bake the cookies in advance and store them (without the ganache) in an airtight container. Assemble with ganache before serving for maximum freshness.