



*This cookie is for adults only! Filled with whisky buttercream, they are sinfully delicious. The dough is rolled out and can be cut into any shape. The whisky adds a woody flavor that blends well with the spices and the chocolate.*

## **Mexican Chocolate and Whisky Sandwich Cookies**

### *Ingredients*

2 cups flour  
3/4 cup cocoa powder  
1/2 teaspoon salt  
1 cup unsalted butter, room temperature  
1 cup sugar  
1 egg  
1 teaspoon vanilla  
1 teaspoon cinnamon  
Pinch nutmeg

### *Ingredients - Filling*

3 1/4 cups confectioner's sugar  
1/2 cup unsalted butter, room temperature  
1/4 cup whisky  
1/2 teaspoon vanilla extract  
1 1/2 cups melted white chocolate, cooled

### *Instructions*

Preheat your oven to 350°F and line your cookie sheet with parchment paper or a silicone mat. Sift the flour, cocoa powder, cinnamon, nutmeg, and salt in a bowl and set aside. In a mixing bowl fitted with the paddle attachment, add the butter and sugar and beat on high until light and fluffy, scraping down the sides. Turn the mixer to medium and add the egg followed by the vanilla extract. Beat for another 1 to 2 minutes. Fold in the flour mixture and until most of the flour has been absorbed. Return it to the mixer and blend for another 3 to 4 rotations.

Wrap the dough into two portions in plastic wrap and refrigerate until firm, approximately 20 minutes. When the dough has been chilled, lightly dust a surface with flour. Roll out the dough to a 1/4-inch thickness and cut using a round cookie cutter (one with scalloped edges makes a beautiful edge). Re-roll any scraps to cut out more cookies.

Bake the cookies for 12 to 14 minutes and allow them to sit in the cookie sheet for 5 minutes before transferring to a wire rack to cool completely. While the cookies are cooling, prepare the filling. In a mixer fitted with the paddle attachment, beat together the confectioner's sugar, butter, vanilla, and whisk until smooth and creamy. Slowly add the melted chocolate. Transfer to a piping bag fitted with a star end attachment. On the cooled cookies, pipe drops of frosting, fill one side, and sandwich with another cookie.

The number of cookies made will depend on the size of the round cutter you are using. With a 1" to 2" cutter, you will make approximately 36 cookies. With a 3" to 4" cutter, you will make approximately 18 cookies.