



Chocolate Cookies with Rose Ganache 1

Prep Time
1.5 hrs

Baking Time
8 - 10 min

Total Time
2.5 hrs

Yields
20 cookies



Chocolate cutout cookies with rose ganache consist of flowery rose ganache, sandwiched between deliciously rich chocolate cookies, decorated with cute sprinkles. This easy no chill chocolate cutout cookie recipe is made with cocoa and melted chocolate. Rose essential oil gives the ganache a fragrant flavour. These cookies are great food gifts for Valentine's and Mother's Day, or when you crave a tasty chocolate cookie.

Instructions

1) Make the cookie dough

Sift the flour and cocoa powder into a mixing bowl and add the salt. Beat the butter and sugar with a mixer on medium speed until pale and fluffy, for about 2 to 3 minutes. Beat in the egg, yolk, melted chocolate, and vanilla extract. Add the flour-cocoa mixture and stir on low until just combined. While mixing the dough, scratch down the sides of the bowl with a spatula occasionally.

Tip: If you're not using the dough right away, wrap tightly in clingfilm (plastic/Saran wrap) and refrigerate until ready to use.

2) Preheat the oven

Preheat the oven to 180°C (350°F / gas mark 4).

3) Roll out the dough and cut the cookies

Take half of the cookie dough, transfer onto a non-stick baking mat and shape into a disk using the palms of your hands. Cover with a piece of greaseproof (wax) or baking (parchment) paper and roll out the dough to 3 mm (1/8 in) thick. Then cut out rounds with a 7 cm (2 3/4 in) cookie cutter, spacing them 1.5 cm (0.6 in) apart, and remove the excess dough. Using a small heart cutter, cut out hearts in the centre of half the cookies. Sprinkle hundreds and thousands (nonpareils) on the cutout cookies and gently press the sprinkles into the dough.

4) Bake the chocolate cutout cookies

Transfer the baking mat onto baking tray (sheet) and bake for 8 to 10 minutes. Let the chocolate cookies cool on the baking tray (sheet) for 10 minutes, then place them on wire racks to cool.

5) Prepare the ganache

Place the cream and beetroot powder into a microwave-safe, medium-sized mixing bowl and stir until the beetroot powder lumps have mostly dissolved. Add the chopped white chocolate or white chocolate chips. Melt in the microwave set to medium-high for 1 minute. Remove from the microwave and stir. Microwave the mixture for another 30 seconds and stir again. Continue melting in 30-second intervals until the white chocolate has completely dissolved. Add the rose essential oil and stir to combine. Chill for an hour or until the ganache has a spreadable consistency.

Ingredients & Materials

For the chocolate cookies

290 g (2 1/3 cups) plain (all-purpose) flour
65 g (1/2 cup) unsweetened Dutch-process cocoa powder
1/8 tsp salt
170 g (3/4 cup / 1 1/2 sticks) unsalted butter, at room temperature, cut into cubes
200 g (1 cup) caster (granulated) sugar
1 egg (UK & Europe: M / US, CA, AUS, NZ: L)
1 egg yolk
115 g (4 oz) milk chocolate chips, melted
1 tsp vanilla extract
pink and white hundreds and thousands (nonpareils)

For the rose ganache

60 ml (1/4 cup) heavy (whipping) cream
170 g (6 oz) white chocolate
1/4 tsp beetroot powder (optional)
10 drops rose essential oil

For gifting

clear cellophane treat bags
printable gift tags
ribbon or twine



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Note

Instead of beetroot powder, you can also colour and flavour the ganache with the raspberry, strawberry, or blackberry powder. A dark chocolate ganache or a spoon of dulce de leche are also lovely filling alternatives.

Instructions (continuation)

6) Sandwich the cookies

Using a palette knife, spread 1 to 2 teaspoons of ganache on each uncut cookie and top with a cutout chocolate cookie.

Package and gift the cookies

I wrapped the cookies individually in cellophane treat bags that I decorated with these printable gift tags as well as ribbon and twine. As these cookies are relatively large, even a single cookie makes a lovely gift, which is excellent if you want to hand out a lot of small gifts to your family, co-workers, or the teachers at your kid's school. The cookies would also be sweet thank you favours for a wedding, baby shower, or bridal party. Simply add a small thank you tag and arrange them neatly on a favours table. It's also possible to stack a few cookies and share a little more chocolate love.

Shelf life and storage

Store the chocolate cutout cookies in an airtight container between layers of greaseproof (wax) or baking (parchment) paper at room temperature for up to 4 days.