



Heart cookie sandwiches

MAKES 19 sandwich cookies **PREP 1 hr plus setting**
COOK 17 mins **EASY** **V** * **unbaked**

'Get ahead for Valentine's Day by making these in advance – you can freeze the cookies once they've been cut, then cook them straight from frozen when you need them. The simple decoration means you can go wild with plenty of pretty sprinkles!' **Liberty Mendez**

200g unsalted butter, softened
200g golden caster sugar
1 egg
½ tsp vanilla bean paste
400g plain flour, plus extra for dusting

- 1 Heat the oven to 200C/180C fan/gas 6. Beat the butter using an electric whisk until creamy. Beat in the sugar, egg, vanilla and a pinch of fine salt to combine. Whisk in the flour just until the mixture comes together. If the dough feels a bit sticky, add more flour, a little at a time.
- 2 Divide the dough into two to four portions so it's easier to roll out. Roll each portion out to a 5mm thickness between two sheets of baking parchment that have been lightly dusted with flour. Remove the top sheet of parchment and stamp out as many hearts as you can using a 4-5cm heart cutter. Re-roll any offcuts and repeat with these and the remaining dough. You should get about 38 in total. *Freeze on a baking sheet until solid, then transfer to freezer bags and freeze for up to three months. Bake from frozen, adding 5 mins to the cooking time.*
- 3 Transfer the hearts to four large baking sheets lined with baking parchment and

300g dark chocolate
sprinkles of your choice (we used a red and pink heart-shaped mix)
175g chocolate hazelnut spread

- bake for 7-10 mins, or until the edges are just browned. (You may need to do this in batches, depending on how many oven shelves you have.) Leave to cool completely on the baking sheets.
- 4 Melt the chocolate in a heatproof bowl set over a pan of simmering water until smooth, or in short bursts in the microwave. Once the cookies are cool, dip half (about 19) into the melted chocolate to coat one side, gently shaking off any excess. Put on a wire rack, decorate with the sprinkles and leave to set for 30-40 mins.
- 5 Spread 1 tsp chocolate hazelnut spread over each of the plain cookies, then sandwich with the decorated cookies. *Will keep in a biscuit tin or other airtight container for up to three days.*

PER SERVING 175 kcal • fat 9g • saturates 5g • carbs 20g • sugars 12g • fibre 1g • protein 2g • salt 0.02g



LIBERTY MENDEZ

Liberty is Good Food's recipe developer. She was a pastry chef at the House of Commons before joining the team. She has a keen interest in baking and plant-based cookery.
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