

Chocolate-Almond Sandwich Cookies

Crunchy, creamy, buttery, and chocolatey—these cookies are an unbelievable treat. A luscious chocolate filling with a hint of maple is layered between two spiced almond cookies. They will melt in your mouth. Enjoy them with a cold glass of my Spiced Brazil Nut Milk (page 243).

Makes: 10 sandwich cookies

Prep Time: 20 minutes, plus 30 minutes chilling

Cook Time: 12 to 14 minutes



Cookies

2½ cups fine almond flour

½ cup arrowroot or kudzu root powder

2 tablespoons coconut flour

1 teaspoon baking soda

2 teaspoons ground cinnamon

½ teaspoon grated nutmeg

½ teaspoon sea salt

¼ cup ghee or coconut oil, melted

½ cup maple syrup or coconut nectar

1 teaspoon vanilla extract

Chocolate Filling

8 ounces unsalted butter or coconut oil, at room temperature

3 tablespoons raw cacao powder

2 tablespoons maple syrup (optional)

1. For the cookies: In a large bowl, combine the almond flour, arrowroot, coconut flour, baking soda, cinnamon, nutmeg, and salt. Stir in the melted ghee, maple syrup, and vanilla, then mix until well combined and able to form a ball.
2. Divide the dough in two. Wrap each half in parchment paper, tightening the sides and shaping to form two logs, even logs, about 4 inches long and 2 inches in diameter. Place in the fridge to solidify for a minimum of 30 minutes, or up to 1 day.
3. When ready to bake, preheat the oven to 350°F; line two baking sheets with parchment paper.
4. Remove the dough from the parchment and slice each log into ten rounds. Place the dough rounds on the lined baking sheets, spaced evenly to allow room to spread. Bake for 6 minutes. Rotate the baking sheets between the top and bottom oven racks and bake for another 6 to 8 minutes, until the cookies are golden. Let cool on a wire rack. The cookies will crisp up as they cool.
5. For the filling: While the cookies bake, beat the room temperature butter with the cacao and maple syrup.
6. Once the cookies have cooled, make sandwiches by spreading 1 heaping tablespoon filling onto half the cookies, then top each with another cookie. Serve immediately. To prepare ahead of time, store the cookies in an airtight container on the countertop and refrigerate the filling, covered; assemble just prior to serving.