

# Black Forest Gateau Cookies

**Makes 16**

**Hands-on Time 30 minutes plus chilling (overnight)**

**Baking Time 15 minutes**

## Ingredients

- 320g unsalted butter (softened)
- 200g light brown sugar
- 325g caster sugar
- 2 tsp vanilla extract
- 4 large eggs
- 300g plain flour
- 100g cocoa powder (plus extra for dusting)
- 1 tsp bicarbonate of soda
- 1 tsp + pinch of fine salt
- 1 tbsp instant coffee powder (fine)
- 250g maraschino cherries (2 x 225g jars, drained)
- 2 tbsp lemon juice
- 450ml double or whipping cream

## Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Baking parchment
- Baking sheet (ideally aluminium)
- Bowl
- Knife
- Round-bottomed spoon (e.g., tablespoon measure)
- Wire rack
- Blender
- Saucepan
- Measuring jug
- Spoon
- Whisk
- Piping bag with nozzle
- Fine sieve

## Method

### 1. Make the cookie dough

- In a freestanding mixer, beat 250g butter, light brown sugar, and 175g caster sugar for 5 minutes until light and fluffy.
- Add the vanilla extract and 2 eggs, mixing briefly to combine.
- Add the flour, cocoa powder, bicarbonate of soda, 1 tsp salt, and instant coffee. Mix until just combined, scraping down the sides with a spatula.
- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.

### 2. Shape and bake the cookies

- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.
- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6-8 cookies at a time, spaced 10cm apart, for 15 minutes.
- Immediately press a dimple into the centre of each cookie using a round-bottomed spoon. Cool on a wire rack.

### 3. Make the cherry curd

- Blend the drained cherries, lemon juice, and a pinch of salt until smooth.

- Heat the cherry mixture in a saucepan until bubbling.
- Whisk 2 eggs, 2 egg yolks, and 150g caster sugar in a bowl. Gradually whisk in the hot cherry mixture.
- Return to the saucepan and cook over medium heat, stirring until thickened.
- Stir in 70g butter until melted. Let the curd cool and set slightly.

#### **4. Assemble the cookies**

- Whip the cream until stiff and transfer to a piping bag.
- Pipe a circle of cream around the dimple in each cookie.
- Spoon cherry curd into the centres, then pipe more cream over the top to seal.
- Dust lightly with cocoa powder using a fine sieve.

#### **Tip**

- For the best results, assemble the cookies just before serving to keep the cream fresh and the cookies crisp.

Enjoy!