Coconut Filled Chocolate Cookies

Makes 16
Hands-on Time 20 minutes plus chilling (overnight)
Baking Time 15 minutes

Ingredients

- 150g creamed coconut
- 100ml water
- 100g icing sugar
- 150g desiccated coconut
- 300g unsalted butter (softened)
- 200g light brown sugar
- 175g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 300g plain flour
- 100g cocoa powder
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 1 tbsp instant coffee powder (fine)

Equipment

- Saucepan
- Spatula
- Baking parchment
- Freestanding mixer with paddle attachment
- Baking sheet (ideally aluminium)
- Knife
- Wire rack

Method

1. Make the coconut filling

- Melt the creamed coconut and water in a saucepan over medium heat.
- Stir in 50g butter, icing sugar, and desiccated coconut until combined.
- When cool enough to handle, shape the mixture into a 3–4cm wide log on parchment and let cool.

2. Make the cookie dough

- In a freestanding mixer, beat 250g butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add the vanilla extract and eggs, mixing briefly to combine.
- Add the flour, cocoa powder, bicarbonate of soda, 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 at least 1 hour.

3. Assemble the cookies

- Slice the coconut filling into 16 discs and the cookie dough into 32 discs.
- Sandwich each filling disc between two flattened dough discs, sealing the edges and rolling into a ball.
- Place the balls on a parchment-lined baking sheet and chill overnight.

4. Bake the cookies

- 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.
- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

Enjoy!