

Toffee filled Chocolate Cookies

Makes 16

Hands-on Time 30 minutes plus chilling (overnight)

Baking Time 14 minutes

Ingredients

- 295g unsalted butter (softened)
- 250g light brown sugar
- 275g 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 (finely ground)
- 300g shortbread (crushed into small pieces)
- 250ml double cream

Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Baking parchment
- Baking sheet (ideally aluminium)
- Mixing bowl
- Knife
- Wire rack
- Saucepan
- Measuring jug
- Spoon

Method

1. Make the Cookie Dough

- In a freestanding mixer, beat 250g butter, 200g light brown sugar, and 175g 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 powder. Mix until just combined, scraping down the sides with a spatula.
- Fold in the crushed shortbread pieces with a quick mix (no more than 10 seconds).

2. Shape and Chill the Cookies

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 32 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

3. 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 14 minutes.
- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

4. Make the Caramel Filling

- In a saucepan, combine 100g caster sugar, 50g light brown sugar, 45g butter, and 250ml double cream. Heat until the butter melts and the sugar dissolves. Simmer for 2-3 minutes, stirring occasionally, until golden and thickened.
- Pour the caramel into a measuring jug and let it cool, stirring occasionally to prevent a skin from forming.

5. Assemble the Cookies

- Once the cookies and caramel are completely cool, spoon 1-2 tsp of caramel onto the flat side of a cookie. Gently press another cookie on top to create a sandwich.
- Allow the caramel to set for 10-15 minutes before serving.

Tip

- For the best texture, let the cookies cool completely before assembling. The caramel will set slightly as it cools.

Enjoy!