

What Katie ate...

CHOCOLATE FUDGE COOKIES, SALTED COFFEE CARAMEL

YOU WILL NEED

180g butter, softened
1.5 cups light brown sugar
2 tsp vanilla extract
2 eggs, beaten
1.5 cups self raising flour
1/3 cup cocoa powder
Pinch salt
1/2 tsp bicarb of soda
200g dark chocolate (70% cocoa), roughly chopped

FOR THE BUTTERCREAM FILLING

1 tsp powdered instant coffee
2 tbsp boiling water
250g unsalted butter, softened
300g icing sugar, sifted
2 tbsp Dulce de Leche - or another thick caramel sauce
50g dark chocolate (70% cocoa), roughly chopped
Maldon sea salt flakes

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MAKES 8 - 10

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Preheat oven to 180 °C/350 °F.

Line 2 baking trays with parchment.

In the bowl of a stand mixer, whip butter and sugar together until light and fluffy. Add eggs and beat for another 1 min.

In a bowl, mix flour, cocoa, salt and bicarb of soda. Add to the butter mix and beat for a further 20 secs or so to combine. Stir in chopped chocolate.

Using a tbsp measure or small scoop, add to lined baking trays. Bake for 10-12 mins until almost set in the center, take note these cookies will harden up a bit more as they cool, so don't overcook. Remove from oven and allow to cool thoroughly on wire racks.

To make the filling combine coffee powder and boiling water in a cup and allow to cool.

Place softened butter in the bowl of a stand mixer and beat until smooth, add the sifted icing sugar and beat for 8-10 mins until really soft and light. The longer you beat this mix the fluffier it will become.

Whilst butter and sugar are mixing, melt chocolate in a heat-proof bowl in the microwave, stirring often to ensure it doesn't burn. When melted remove and allow to cool slightly.

Add melted chocolate to butter/sugar mixture along with 3-4 tsp of the cooled coffee mix and the caramel. Continue to beat on medium-high speed for a further 3-4 mins.

Remove and add into a piping bag fitted with a large star nozzle.

Pipe cookies and sandwich together.