

SPICED BISCOFF SANDWICH COOKIES

Recipe adapted from Serious Eats

INGREDIENTS

- 1 3/4 cup all-purpose flour
- 3/4 t baking soda
- 1 1/2 t cinnamon
- 1 t cloves
- 1 t ginger
- 1/2 t nutmeg
- heaping 1/2 t kosher salt
- 4 T unsalted butter, at room temperature
- 1/3 cup brown sugar
- 1/2 cup molasses
- 2 T orange juice
- 1 T orange juice
- cookie butter/biscoff for sandwiching

DIRECTIONS:

1. In a medium bowl, whisk together dry ingredients: flour, baking soda, spices, and salt.
2. In a large bowl, beat together butter and sugar until light and fluffy. Add molasses and orange juice/zest. Add dry ingredients and beat until dough comes together. Divide dough in half, pat into disks, and chill for 3 hours.
3. Preheat your oven to 325°F. Line a baking sheet or two with parchment paper.
4. Roll out chilled dough until 1/8 inch thick. Cut out using your favorite 1 1/2 inch cookie cutter. Bake until dry and darkened, about 7 minutes.
5. Cool cookies on baking sheet for 5 minutes then cool completely on a wire rack. Sandwich about a teaspoon of cookie butter or biscoff spread between two cookies. Repeat with all of them. Serve!