



# Cocoa Crème Wintry Sandwich Delights

## A Little Chocolate Magic

Hello, my dear. Come sit. The kettle is on. Today, we are making magic. We are making the darkest, most wonderful chocolate cookies. They are like little midnight moons.

They taste deep and rich. The secret is two kinds of cocoa. One is very dark. It gives that special color. Doesn't that smell amazing? It reminds me of old candy shops. I still smile at that memory.

## Why Two Cocos Matter

You might wonder why we use two types. It matters for flavor. The black

cocoa is for that deep, almost mysterious taste. The Dutch cocoa is for a smooth chocolate feel.

Together, they sing. It's like having two good friends in a band. One plays the low notes. The other plays the melody. Alone they are nice. Together, they make a beautiful song. That's what we want in our food.

## **A Story of Logs and Patience**

Now, we roll the dough into logs. This is my favorite part. It feels like play-dough, but for grown-ups. We wrap them tight and let them rest in the cold.

Patience is important here. The waiting makes them slice perfectly. Once, I was in a hurry. My slices were all crooked! I still laugh at that. The cookies were delicious, but very funny looking. What kitchen mistake still makes you chuckle?

## **The Sweet Middle**

The filling is sweet and simple. Butter, sugar, and a bit of shortening. The shortening keeps it soft. It's the classic, creamy middle we all love.

*Fun fact:* That white filling has a name. Some folks call it "crème." It was invented because it stays soft. It's the heart of the sandwich! Do you like a lot of filling, or just a little?

## **Putting It All Together**

When the cookies are cool, we assemble them. A tiny spoonful of filling in the middle. Then press another cookie on top. Gently, gently. Watch the white cream reach the edges.

See also Winter Solstice Honey Lemon Hearth Tea

This last step matters most. It turns separate pieces into one perfect treat. It teaches us that things are better together. Just like people. What is your favorite food to share with a friend?

## Your Turn in the Kitchen

Now, it is your turn. Make these on a quiet afternoon. The house will smell wonderful. Let the dough rest. Slice with care. The result is pure joy.

These cookies are not just food. They are a little project of love. They show that good things take a little time. And they are always worth it. Tell me, what is your favorite cozy treat to bake when the world feels cold?

## Ingredients:

Ingredient	Amount	Notes
Unsalted butter (melted & cooled)	3 tablespoons	For cookie dough
Unsalted butter (softened)	5 tablespoons	For cookie dough
Black cocoa powder	¼ cup (¾ oz / 21g)	For cookie dough
Dutch-processed cocoa powder	2 tablespoons	For cookie dough
Instant espresso powder	½ teaspoon	For cookie dough
Granulated sugar	½ cup (3½ oz / 99g)	For cookie dough
Salt	¼ teaspoon	For cookie dough
Large egg yolk	1	For cookie dough
Vanilla extract	1½ teaspoons	For cookie dough
All-purpose flour	1 cup (5 oz / 142g)	For cookie dough

Ingredient	Amount	Notes
Unsalted butter (softened)	2 tablespoons	For filling
Vegetable shortening	2 tablespoons	For filling
Confectioners' sugar	1 cup (4 oz / 113g)	For filling
Vanilla extract	½ teaspoon	For filling
Salt	Pinch	For filling





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# Instructions

**Step 1:** First, make your cocoa paste. Stir the melted butter with both cocoas and the espresso powder. Mix until it's smooth and dark as a midnight sky. This gives our cookies their deep, wonderful color. Doesn't that smell amazing already? (A tiny whisk works best here to avoid lumps.)

**Step 2:** Now, let's make the dough. Beat the soft butter, sugar, salt, and that cocoa paste together. Keep going until it's light and fluffy. Then add the egg yolk and vanilla. Finally, mix in the flour bit by bit. The dough will form a soft ball. **Why do we add flour slowly? Share below!**

See also [Lemon Ginger Sparkle Cookies](#)

**Step 3:** Shape the dough into two logs. Wrap them tightly in plastic wrap. Twist the ends like a candy wrapper. This helps make them nice and round. Chill them for at least an hour. I use this time to wash up and put the kettle on.

**Step 4:** Time to bake! Slice your cold logs into thin rounds. Place them on your baking sheets. Bake until they feel firm when you gently press them. (Switching the trays halfway helps them bake evenly.) Let them cool completely. Patience is a secret ingredient.

**Step 5:** Last, the sweet filling. Beat the butter, shortening, sugar, vanilla, and salt. Whip it until it's fluffy and light. Put a little dollop on half the cookies. Top with another cookie and press gently. There you have it, a perfect little sandwich. I still laugh at how quickly these disappear.

## Creative Twists

You can make these treats your own. A little change makes them special. Try one of these fun ideas next time you bake.

**Peppermint Sparkle:** Add a drop of peppermint extract to the filling. It tastes like a winter holiday.

**Orange Zest Surprise:** Mix a teaspoon of orange zest into the cookie dough. Chocolate and orange are best friends.

**Jammy Center:** Use a tiny bit of raspberry jam with the cream filling. It's a sweet, fruity surprise inside.

**Which one would you try first? Comment below!**

## Serving & Pairing Ideas

These cookies are wonderful all on their own. But sometimes, a little pairing makes them an event. I love serving them on my old floral plate. It just feels right.

For a cozy treat, pair them with vanilla ice cream or fresh berries. The contrast is delightful. For a drink, a glass of cold milk is the classic choice. For the grown-ups, a small glass of ruby port is a lovely match. Its sweetness dances with the dark cocoa. **Which would you choose tonight?**

See also [Holiday Beef Roast with Golden Potatoes](#)





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# Keeping Your Cookie Delights Perfect

These cookies keep beautifully for a week. Just store them in a tin at room temperature. I use my old biscuit tin with the floral lid.

You can also freeze the dough logs. Wrap them well in plastic wrap. They will keep for a month. Slice and bake whenever you want fresh cookies. This is perfect for batch cooking.

I once baked all the dough at once. My grandson visited and ate half the batch! Now I freeze one log for surprise visits. Storing wisely means you always have a little joy ready.

It matters because life gets busy. A sweet treat should be simple, not stressful. **Have you ever tried storing cookie dough this way? Share below!**

## Cookie Troubles and Simple Fixes

First, dough too crumbly to roll? Your kitchen might be too dry. Add a teaspoon of cold water. Mix it in gently until the dough holds.

Second, cookies spreading too much? Your dough logs may be too warm. Chill them until they are firm to the touch. I remember when my first batch melted into one big cookie!

Third, filling too runny or too stiff? Butter must be softened, not melted. If runny, chill it. If stiff, beat it a bit longer. Getting this right makes the sandwich hold together perfectly.

Fixing small issues builds your cooking confidence. It also ensures every

bite tastes just right. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

### **Q: Can I make these gluten-free?**

A: Yes. Use a good gluten-free flour blend. The texture will be slightly more delicate.

### **Q: Can I make them ahead?**

A: Absolutely. The dough logs chill for up to three days. You can also freeze baked cookies.

### **Q: What if I don't have black cocoa?**

A: Use all Dutch-processed cocoa. The color will be lighter, but flavor is still wonderful.

### **Q: Can I double the recipe?**

A: I don't recommend it. Mix one batch at a time for the best texture.

### **Q: Is the espresso powder necessary?**

A: No, but it deepens the chocolate flavor. You won't taste coffee. *Fun fact: cocoa and coffee are both seeds from fruit!* **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making these wintry delights. The smell of chocolate baking is pure happiness. It reminds me of snowy afternoons with my

own grandma.

I would love to hear about your baking adventure. Tell me all about it.  
**Have you tried this recipe?** Please share your story in the comments below.

Happy cooking!  
—Elowen Thorn.







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