Double Chocolate Sandwich Cookies

1 1/2 cups flour

1/2 cup cocoa

3/4 teaspoon salt

1/4 teaspoon baking powder

1 3/4 cups sugar

1 stick butter

1 egg

1 3/4 teaspoons vanilla

4 ounces white chocolate, chopped

1/2 cup heavy cream

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Beat butter and sugar until light and fluffy.

Beat in the egg and 1 t. vanilla.

Beat in flour, cocoa, salt and baking powder.

Wrap dough in plastic wrap and refrigerate 30 minutes.

Roll dough to 1/8" thickness. Cut heart shaped cookies with 2" cookie cutter.

Bake 8-10 minutes on silpat lined cookie sheets at 350.

To make filling: Combine white chocolate, 3/4 t. vanilla and a pinch of salt.

Bring cream to a simmer in saucepan.

Pour over white chocolate and stir until melted. Refrigerate 30 minutes.

Beat filling until creamy.

Fill cookies with white chocolate mixture.