

Foodnity Recipes

Ganache Cookies

A crisp-on-the-outside, ganache-filled cookie that’s rich, silky, and simply unforgettable.

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 3/4 cup unsalted butter, softened
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract

Chocolate Ganache

- [ ] 8 oz dark chocolate, finely chopped
- [ ] 1/2 cup heavy cream
- [ ] 1 tbsp unsalted butter
- [ ] Pinch of flaky sea salt

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a bowl whisk together flour, baking soda, and salt; set aside.
3. Using a mixer, cream butter with brown and granulated sugars until light and fluffy, about 2-3 minutes. Add the egg and vanilla, beating until combined.
4. Gradually stir in the dry ingredients, mixing just until a smooth dough forms. Chill the dough for 30 minutes.
5. While the dough chills, prepare the ganache: place chopped chocolate in a heat-proof bowl.
6. Heat cream in a saucepan until just simmering, then pour over the chocolate. Let sit 1 minute, then whisk until glossy. Add butter and a pinch of sea salt; set aside to thicken slightly.
7. Scoop dough onto the prepared sheets (about 1-inch balls). Bake 10-12 minutes, until the edges are lightly golden. Cool completely on a wire rack.
8. Pipe or spoon a teaspoon of ganache onto the flat side of one cookie, then sandwich with another cookie, pressing gently.
9. Optionally, sprinkle a tiny pinch of sea salt on top of each sandwich for extra flavor contrast.

Nutrition per serving

210 kcal	3 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even thicker ganache, let it cool longer before filling.
- If the dough feels too soft, add a little more flour, one tablespoon at a time.
- These cookies keep their texture best when stored at room temperature with a slice of bread.