



Almond Joy Cookies

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Cookies:

1 1/4 C almond meal
2 cups confectioners sugar
1/4 C dutch processed cocoa powder (I like Valrhona)
3 egg whites (from large eggs)
pinch salt
pinch of cream of tartar
3 Tbsp. granulated sugar
*whole salted almonds (save for garnache-for the top of the cookie)

Coconut buttercream filling: (see method below)

I used coconut curd (Dickenson's brand makes it) instead of making the coconut buttercream. I realize the chance of you finding coconut curd is not as common, so here is a recipe for coconut buttercream instead.

2 egg whites
1/2 C granulated sugar
1 1/2 sticks unsalted butter
1 tsp. coconut flavoring/extract
1/2 Cup dessicated coconut

Bittersweet Chocolate ganache (see method below)

4 oz. bittersweet chocolate chips
4 oz. heavy cream

Method for cookies:

1. Combine the almond meal, cocoa powder, and confectioners sugar in a bowl and whisk to combine. Set aside.
2. In the bowl of a stand mixer with the whisk attachment; whisk the egg whites, pinch of salt and cream of tartar on high until foamy. Add the granulated sugar and continue whisking on high until the meringue has stiff peaks; about 3-4 minutes.
3. Add about a third of the sugar/almond meal mixture to the meringue and fold until combined. Add the rest of the almond/sugar mixture until the cookie dough is combined and flows like lava when you lift the spatula and let it fall in the bowl.
4. Spoon the cookie dough into a pastry bag fitted with a 1/2 inch tip (I use a # 806 Ateco). Pipe the cookies on a parchment lined tray about 1 inch in size and leave about 2 inches in between each cookie. After you have piped all the cookies; take the tray and rap it on the counter to help release any air bubbles in the cookies. Let the trays sit out for 1 hour so the tops become fairly dry.
5. Preheat the oven to 325 degrees and bake for 10 minutes, drop the temperature to 300 ° degrees and continue baking the cookies for another 6 minutes. Turn off the oven and let the cookies sit in the oven for about 30 minutes-40 minutes or until the cookies are able to be pulled from the parchment paper without falling apart. (This takes long at my house because of the high humidity/heavy fog where I live). Check the cookies- they should be set and look wrinkly and you should be able to pull them off the paper easily upon checking.
6. Remove the cookies and let sit on a wire rack to cool completely.

Method for buttercream:

Place the egg whites and sugar set over a bain marie and cook until the sugar is dissolved and the temperature is 160 degrees. Remove from heat. Whip the mixture with a handheld beater (in a large bowl) or on a stand mixture until the bottom of the bowl is no longer warm to the touch. Add one tablespoon of butter at a time while continue whisking; you will see the mixture start to separate (that's normal) and continue adding the butter a piece at a time until all the butter is incorporated. Add in the extract and dried coconut and whip until combined.

Method for ganache:

Place the chocolate chips in a small bowl. Heat the cream in a measuring cup in the microwave until the cream is hot. Pour the cream over the chocolate chips and let sit for 1 minute before stirring the mixture to become smooth.

Assembly: Dip half of the cookies in the ganache and let sit for about ten minutes and top with one whole almond. The other half of the cookies pipe or spoon about 3/4 tsp. of coconut filling (either coconut curd or the coconut buttercream) onto one cookie half; carefully place the ganache topped cookie on top of the half with the coconut filled cookie and twist gently into place.