

Soft Chocolate Orange Sandwich Cookies with Chocolate Ganache (Like Milano Cookies)

Prep: about 4 hours (includes 3 hours chilling and 45–60 minutes ganache thickening; mostly inactive) • Cook: 9–11 minutes per batch

Buttery, tender orange-scented cookies are sandwiched with a rich, silky chocolate ganache for a delicate, melt-in-your-mouth treat reminiscent of Milano cookies. Bright citrus lifts the deep chocolate for an elegant yet approachable cookie that's even better the next day.

Ingredients

- 1 cup (16 Tbsp; 226g) unsalted butter (softened to room temperature)
- 1 cup (120g) confectioners' sugar
- 1 1/2 Tbsp fresh orange zest (from about 1 large orange)
- 1 large egg (at room temperature)
- 1 large egg yolk (at room temperature)
- 1 1/2 tsp pure vanilla extract
- 1/4 tsp salt
- 2 cups (250g) all-purpose flour (spooned & leveled)
- as needed all-purpose flour (for rolling)
- optional coarse sparkling sugar (for topping)
- 2/3 cup (160g/ml) heavy cream
- 6 oz (170g) semi-sweet chocolate (finely chopped)

Instructions

1. Preliminary note: The ganache needs at least 45 minutes to thicken; start it while the cookies bake and cool.
2. Make the cookies: Beat the softened butter in a large bowl with a handheld or stand mixer fitted with the paddle attachment on medium-high speed until smooth and creamy, about 2 minutes.
3. Add the confectioners' sugar and orange zest; beat until completely combined, scraping down the bowl as needed.
4. Add the egg, egg yolk, vanilla extract, and salt; beat on medium-high speed until combined, scraping down the bowl as needed.
5. Add the flour; mix on low until incorporated, then increase speed until the dough comes together. The dough will be very soft.
6. Generously flour a rolling pin and a sheet of parchment paper or silicone baking mat. Roll dough out to an even 1/4-inch thickness, sprinkling more flour as needed to prevent sticking (you can place parchment on top to prevent sticking to the rolling pin).
7. Slide the parchment or mat with the rolled dough onto a baking sheet and refrigerate for at least 3 hours and up to 2

days (cover lightly if chilling longer than a couple hours).

8. Preheat oven to 350°F (177°C). Line large baking sheets with parchment paper or silicone baking mats.

9. Cut cookies: Remove dough from the refrigerator. Using a 1.5-inch round (fluted, if desired) cutter, cut out circles. Re-roll scraps and continue cutting. Arrange cookies 2 inches apart on prepared sheets. If desired, sprinkle and lightly press coarse sparkling sugar on top.

10. Bake for 9–11 minutes, rotating sheets halfway through, until edges are very lightly browned (tops will not brown much). Cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.

11. Make the ganache: Place finely chopped chocolate in a heat-safe bowl. Heat the cream in a small saucepan until it just begins to gently simmer (do not boil). Pour hot cream over the chocolate and let sit 2–3 minutes.

12. Stir slowly until the chocolate is completely melted, smooth, and glossy. Let sit at room temperature about 45–60 minutes (or briefly refrigerate if your kitchen is warm), until thickened to a pipeable consistency.

13. Assemble: Pipe or spread a dollop of ganache onto the flat side of half the cookies. Top with the remaining cookies to form sandwiches, pressing gently to spread the filling.

14. Serve the same day or, for best texture and flavor, let the sandwiches rest until the ganache sets; cookies soften slightly and are even better on day 2.

Tags: Cookies, Chocolate, Orange, Ganache, Make Ahead, Dessert

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