

# Toffee filled Chocolate Cookies

**Makes 16**

**Hands-on Time 30 minutes plus chilling (overnight)**

**Baking Time 14 minutes**

## Ingredients

295g Unsalted butter (softened)  
250g Light brown sugar  
275g Caster sugar  
2 tsp Vanilla extract  
2 Eggs, large  
300g Plain flour  
100g Cocoa  
3 1/4 tsp Bicarbonate of soda  
1 tsp Fine salt  
1 tbsp Instant coffee powder (fine)  
300g Shortbread (1/2 portion if making it from scratch)  
250ml Double cream

## Equipment

Freestanding mixer with paddle  
Spatula  
Baking parchment  
Baking sheet (ideally aluminium)  
Bowl  
Knife  
Wire rack  
Saucepan  
Measuring jug  
Spoon

Add 250 grams of butter, 200 grams of light brown sugar, and 175 grams of caster sugar to the bowl of the mixer and beat on a medium-high speed for 5 minutes until you have a very light and fluffy mixture.

Add the vanilla and eggs and beat for a couple of seconds until combined.

Add the flour, cocoa, 1 teaspoon of bicarb, salt, and instant coffee and again beat for a couple of seconds until combined. Scrape the sides down using a spatula to make sure everything is incorporated.

Break the shortbread up over the bowl and give it a final mix.

Take a sheet of baking parchment and place the dough onto. Shape the dough into a wide, long sausage and roll up before popping it into fridge to chill for 30 minutes.

Line a baking sheet with parchment.

Take the dough out of the fridge, slice into 32 equal rounds. Roll each round into a small ball and place onto the lined baking sheet.

Pop the sheet back into the fridge, ideally overnight, so the dough balls can firm up. Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3.

Slide the baking sheet out of the fridge and leave the dough balls on the shelf.

Once the oven has warmed up line the baking sheet with another piece of parchment.

Place approx 6/8 balls spaced about 10cm apart from each other onto the baking parchment.

Pop the tray into the oven on a middle shelf for 14 minutes. You should find the cookies will be set but not over-baked.

Remove the tray from the oven. Slide the parchment carefully, with the cookies, onto the worktop. Re-line with more paper and bake your next batch.

After the cookies have rested for a couple of minutes they should be cool enough for you to transfer onto a wire rack to fully cool. Don't forget they will get firmer as they cool.

Now on with the filling. Add the remaining 100 grams of caster sugar, 50 grams of light brown sugar, 45 grams of butter, and the cream to a saucepan.

Pop the pan over a medium heat, stirring with a spatula until the sugar has dissolved, the butter has melted, and the cream starts to gently bubble. Leave to bubble away for a couple of minutes, stirring occasionally until you have a golden thick caramel.

Pour the caramel into a measuring jug.

Set the jug aside until the caramel has cooled down. Stir the caramel occasionally to help it cool and stop a skin from forming. As the caramel cools it should thicken and set more. You're looking to have a thick spreadable caramel, you may want to pop it in the fridge to get to the right consistency but don't leave it in there, you don't want fudge.

When the caramel is nice and spreadable, dollop a spoonful onto the bottom of a cookie before sandwiching it between another. Repeat with the remaining caramel and cookies.

Enjoy!