

Pecan Lace Sandwich Cookies

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Ingredients

- 2/3 cups cake flour
- 1 cup pecans, finely chopped
- 1½ tsp. ground ginger
- ½ tsp. ground nutmeg
- ⅛ tsp. ground cloves
- pinch of salt
- 2/3 cup brown sugar
- ½ cup (1 stick) unsalted butter
- ½ cup light corn syrup
- white chocolate eggnog ganache (recipe below)



Directions

1. Whisk together the cake flour, chopped pecans, and spices in a medium bowl. Set aside.
2. Melt the butter in a medium saucepan over low heat. Stir in the brown sugar, corn syrup, and salt and increase the heat to medium. Cook until the sugar has dissolved, about 7 minutes.
3. Remove from the heat and fold in the dry ingredients. Transfer the mixture to a medium bowl, cover with plastic wrap, and refrigerate until firm, about 2 hours.
4. Preheat your oven to 350°F and line large cookie sheets with parchment paper.
5. Roll the dough into teaspoon sized balls and arrange them on the cookie sheets 6 at a time (do not add more).
6. Bake until the cookies are golden brown, 9-10 minutes. Allow to cool completely on the parchment paper on wire racks (preferably overnight).
7. Pair cookies of similar sizes and shapes. Spread white chocolate eggnog ganache on the underside of one cookie from each pair and sandwich the second cookies on top. Leave the cookies to dry for several hours. Store in an airtight container.



White Chocolate Eggnog Ganache

Ingredients

- 16 oz. white chocolate chips (or roughly chopped white chocolate block)
- 5 oz. heavy cream
- 1½ tsp. nutmeg
- 1½ tsp. dark rum

Directions

1. In a small saucepan, whisk the nutmeg into the heavy cream. Bring the cream just to a boil over medium heat, then immediately remove from heat.
2. Pour the cream over the white chocolate chips in a heatproof bowl. Let sit for 5 minutes undisturbed.
3. Whisk the chocolate and cream until all chips have melted and the ganache is smooth. Whisk in the rum.
4. For Pecan Lace Cookies (above), let sit until thickened, about 20 minutes, and spread. Otherwise, press plastic wrap onto the surface to prevent a skin from forming and refrigerate until ready to use.