Wafer Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

Wafer Cookies

- 3/4 cup unsalted butter at room temperature
- 1 cupof icing sugar
- 6 tbsp of Dutch process cocoa powder
- 1 tsp vanilla extract
- 1 egg yolk
- 1 tbsp milk
- 1 1/2 cups of all purpose flour
- A pinch of salt
- A pinch of baking powder
- Icing sugar, for garnish

Filling

- 1 egg white
- 1 cup of icing sugar, sifted
- lemon juice for a fresh taste

Instructions

I like small things. Just a good snack between and soo delicious... you can make the filling with the taste you like. Use mint, orange, chocolate or whatever you prefer!

1. Beat the butter until smooth and fluffy.
2. Sift together the icing sugar and the cocoa powder over the butter and beat in.
3. Stir in the vanilla, egg yolk and milk.
4. Add the flour, salt and baking powder to the cocoa mixture and blend until incorporated.
5. Shape the dough into a flat circle, wrap and chill for 20 minutes to harden it.
6. Preheat your oven to 325° F.
7. On a surface lightly dusted with icing sugar, roll out the dough to 1/8-inch thick.
8. Cut it into 1 ½-inch circles (or any shape you like!) and transfer carefully to a parchment-lined baking sheet.
9. Bake for 12 to 15 minutes or until the cookies can be lifted easily away from the parchment.
10. Allow to cool on baking sheet.

For the filling

1. Put the egg white in a bowl and beat in the icing sugar and lemon juice, a few tablespoonfuls at a time, until a soft dough forms.
2. Decorate with some icing sugar.