

Chocolate Cinnamon Ganache Hanukkah Cookies

Adapted from [The Ultimate Cookie Book](#) (Wiley, 2007), a book my kids got me last year without my knowledge and with which they are singularly obsessed. Please note that I flavored the ganache with cinnamon oil, which I happen to have in my baking bag of tricks. Substitute ground cinnamon (to taste) if you like.

Makes about 3 dozen

1 cup (2 sticks) unsalted butter
2/3 cup dark brown sugar
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1/4 cup cocoa powder
1 egg, at room temperature, lightly beaten
6 ounces bittersweet or semisweet chocolate, finely chopped
3/4 cup heavy cream
1/8 teaspoon cinnamon oil (see head note)
Powdered sugar

Melt butter and brown sugar in a medium saucepan, stirring occasionally with a heatproof spatula. Remove from heat, stir in vanilla, and let cool completely.

Sift together flour and cocoa powder. Add to cooled butter mixture, along with the egg, and mix until combined and flour particles are absorbed. Do not overmix. Divide dough in half, wrap in plastic, and chill for at least 30 minutes. (I chilled it for a full day, then let it soften a bit at room temp and it worked just fine.)

Preheat the oven to 350 degrees and generously flour a board or work surface. Whack the dough a few times if it's hard, then roll out to 1/4" thickness. Stamp out stars with a star-shaped cookie cutter. Re-roll scraps as necessary. (Please don't leave dough at room temperature for too long. If you only have one or two baking sheets, keep the dough cold and work in batches.)

Place stars on a parchment-lined baking sheet, and bake for 8 or 9 minutes. Transfer to a rack to cool.

To make ganache, place chopped chocolate in a bowl. Heat cream to a bare simmer, then pour over chocolate and set aside for five minutes, at which time give it a nice, steady stir until the chocolate dissolves and melts into a smooth, chocolaty cream. Add the cinnamon oil, or ground cinnamon, to taste. Cool until thick. This may take a while (20 minutes, 30 minutes, long), so relax.

Sandwich the ganache between two star cookies, sprinkle with powdered sugar, and serve.