

## Nutella-Filled Nutmeg Molasses Sandwich Cookies

These little spice cookies are perfectly lovely on their own, but with a thick smear of Nutella they're sublime. I like to use a really tiny scoop (1" diameter) to portion out the dough. If you want to experiment with a different filling, try mascarpone-sugar-lemon zest-cream, a genius idea proposed by my Nutella-loathing friend Lisa. I made a few that way, too, and I offer my firm seal of approval.

Yields 80+ small sandwich cookies

1-1/2 cups whole wheat pastry flour  
3/4 cup all-purpose flour  
2 teaspoons baking soda  
2 teaspoons nutmeg  
1/2 teaspoon salt  
1-1/2 sticks butter, at room temperature  
3/4 cup dark brown sugar  
1 egg  
1/4 cup molasses (tip: coat your measuring cup with nonstick spray before adding molasses)  
Seeds of 1/2 vanilla bean  
Demerara or other coarse sugar, recommended but optional  
Nutella, for filling

Preheat the oven to 375. Line two baking sheets with Silpats or parchment.

In a large bowl, whisk together the two flours, soda, nutmeg, and salt.

In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and brown sugar on medium-high speed until light and creamy. Add the egg, and beat for 1 minute longer. Beat in the molasses and vanilla seeds, and continue beating on medium high until the mixture comes together. (It will look separated at first; just keep beating.) Reduce the mixer speed to low and beat in the dry ingredients.

Portion the dough using a 1" scoop, about 20 scoops per baking sheet. Press each one lightly with your index finger, and sprinkle with demerara sugar, if using.

Bake for about 6 minutes, until cookies flatten and begin to get slightly darker.

Cool on a rack. Repeat with remaining dough, or refrigerate unused dough for up to a week, baking them off when you like.

To make sandwiches, press two cookies together, with a layer of Nutella smeared thickly between them.