

# CocoChino Maple Cookies



(Makes 18-20 sandwich cookies)

## Salted Maple Butter Caramel

- 1/2 cup (125 ml) granulated sugar
- 3 tbsp (45 ml) unsalted butter (room temperature, cut into 1 tbsp slices)
- 1/4 cup (60 ml) 35% cream (room temperature)
- 1/3 cup (90 ml) maple butter
- 1 tsp (5 ml) pure Vanilla extract
- 1/2 tsp (2 ml) Windsor® Coarse Sea Salt



## White Chocolate Cream Cheese Filling

- 1/2 cup (4 oz) firm cheese cheese (room temperature, cut into 1/2" cubes)
- 100 g (3.5 oz) white chocolate (finely chopped)
- 2 tsp (10 ml) espresso powder
- 2 tbsp (30 ml) 35% cream
- 1 tsp (5 ml) pure Vanilla extract
- 1/4 tsp (1 ml) Windsor Coarse Sea Salt

## Cookie Mixture Recipe

- 2 tbsp (30 ml) cornstarch
- 2 tsp (10 ml) instant espresso
- 1/2 tsp (2 ml) Windsor Coarse Sea Salt
- 1 cup (250 ml) 2% milk (room temperature)
- 1/3 cup (90 ml) maple butter
- 1 tsp (5 ml) pure Vanilla extract
- 2 cups (500 ml) shredded unsweetened coconut

## Garnish

- Windsor Coarse Sea Salt



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## Recipe Preparation

### Prepare Caramel:

1. In a small saucepan over medium heat, melt sugar, stirring constantly for 5 minutes until dark brown and fragrant.
2. Remove from heat; quickly stir in butter (one piece at a time). Mixture will foam—keep stirring.
3. Add cream, return to low heat, simmer for 2 minutes.
4. Stir in maple butter and cook another 2 minutes.
5. Remove from heat, mix in vanilla and salt.
6. Cool in a heat-safe container; refrigerate if not using the same day.



### Prepare Filling:

1. Set a heatproof bowl over a small pot of simmering water.
2. Add cream cheese, chocolate, and espresso powder; stir until melted and smooth.
3. Remove from heat, whisk in cream, vanilla, and salt. Let cool.
4. Chill in an airtight container.

### Prepare Cookie Mixture:

1. In a saucepan, whisk cornstarch, espresso powder, salt, and milk.
2. Heat on low, add maple butter, and whisk 3–5 minutes until thickened.
3. Remove from heat, stir in vanilla.
4. In a bowl, mix coconut with warm mixture.
5. Stir well, then let sit 5–10 minutes. Spread onto parchment-lined baking sheet, about ¼" thick. Chill for 30 minutes.

### Finishing Touches:

1. Preheat oven to 325°F (163°C). Cut chilled mixture into 36–40 rounds using a 2" cutter. Re-form scraps if needed. Place on parchment-lined baking sheet.
2. Bake 15 minutes, rotate tray, then bake 10–12 more minutes until edges are golden. Cool 15 minutes on rack, then completely.
3. Bring filling to room temp. Flip half the cookies and pipe filling onto bottoms. Top with remaining cookies and press gently. Chill 15–30 minutes.
4. Once firm, dip half of each cookie into thick caramel. Scrape off excess and place on parchment-lined sheet. Chill 1 hour. Store in an airtight container with parchment and refrigerate.
5. Sprinkle with Windsor Coarse Sea Salt before serving.

