

Valentine's Day Chocolate Sandwich Cookies

Ingredients:

3 cups	Flour
1 ½ cups	Sugar
2	Large Eggs
½ tsp	Salt
½ tsp	Baking powder
1 cup	Butter
2/3 cup	Cocoa powder
1 tsp	Vanilla extract
1 cup	Icing sugar
2-3 tsp	Milk
	Red/pink food colouring



Directions:

- Whisk the flour, salt and baking powder together in a bowl and set it aside.
- Combine the butter, sugar, eggs, vanilla, and cocoa powder in a bowl using an electric mixer. Gradually add in the flour mixture and mix until it is smooth. Wrap the dough in plastic wrap and chill in the refrigerator for at least one hour or overnight.
- Preheat oven to 350°F. Sprinkle flour onto your work surface and roll the dough out until it is 1/4-inch thick. Use a small heart-shaped cookie cutter to cut out hearts from the dough. Use a spatula to transfer the cookies to baking sheets lined with parchment paper.
- Bake the cookies for about 8 minutes, then transfer the cookies to a wire rack to cool.
- Mix icing sugar with a few teaspoons of milk until it is a frosting consistency. Add red food coloring to make pink or red icing. Spread the icing on one cookie, and gently place another cookie on top to create a "sandwich". Allow icing to set before serving.