**Chocolate Sandwich Biscuits with Vanilla Mallow Filling**

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**Biscuits**

100g soft butter

40g caster sugar

1 egg yolk

150g plain flour

25g cocoa

¼ tsp vanilla extract

**Vanilla Mallow Filling**

2 egg whites

110g granulated sugar

½ tsp vanilla extract

Makes 15 complete biscuits

**Biscuits**

1. Beat the butter and caster sugar together until creamy add the yolk and vanilla and beat again, sieve in the flour and cocoa and bring together as a dough. Wrap in clingfilm and chill for 30-60 minutes.

2. Preheat the oven 160°C Fan 180°C 350°F GM4. Grease or line baking trays ready. Roll out the dough to 3-4 mm thickness. Cut out rounds with a cookie cutter (I used a 4.5 cm cutter). Place on the baking tray, they just need a little space around as they don’t spread much. Bake for 8-10 minutes until firm to the touch. Allow to cool for 5 minutes on the baking tray and then transfer to a cooling rack to cool completely.

**Vanilla Mallow Filling**

3. Place the egg whites and granulated sugar in a heatproof bowl over a pan of just simmering water. Use a small balloon whisk to constantly stir. It’s ready when the mixture is no longer grainy, it will get be fairly hot to the touch. Transfer to the bowl of your mixer (or a mixing bowl) add the vanilla and whisk on high speed. It will take 3-5 minutes to become fluffy and lush. It will form peaks that hold when pulled up.

4. Spoon the mallow in to a piping bag (I used a 1 cm round nozzle but it doesn’t really matter what you use) pipe a generous amount on one cookie and sandwich together with another. Enjoy ♥