

Oatmeal Pecan Sandwich Cookies with Bittersweet Chocolate Ganache

Yields: 48-1½" sandwich cookies

Oatmeal Cookies:

1 cup	butter, softened
1 cup	packed brown sugar
½ cup	white sugar
2	eggs
2 tsp	vanilla extract
1 ½ cups	all-purpose flour
½ tsp	baking soda
2 tsp	ground cinnamon
½ tsp	salt
3 cups	old-fashioned oats
1 cup	pecans, toasted and chopped

Preheat the oven to 325 degrees F.

Place the pecans on a foil lined cookie sheet and bake for about 8-10 minutes until golden brown (keep a carefully eye out so they don't burn). Remove from the oven and let cool completely before chopping.

In a mixer fitted with a paddle attachment, cream together the butter, brown and white sugar until fluffy. Beat in the eggs one at a time, then add the vanilla. Combine the flour, baking soda, salt and cinnamon together in a separate bowl then mix into the creamed mixture. Mix in the oats and nuts until just blended. Drop by teaspoonfuls onto ungreased (or parchment lined) cookie sheets about 2 inches apart.

Bake for about 12-15 minutes rotating from front to back and top to bottom in the oven. Cool cookies on a wire rack. Make sure the cookies are completely cooled before filling with the chocolate.

Bittersweet Chocolate Ganache filling:

4 ounces	bittersweet or semisweet chocolate, chopped
½ Tbsp	unsalted butter, softened
½ cup	heavy cream

Place the chopped chocolate and butter in a medium bowl. Heat the heavy cream in a saucepan until it just comes to a boil and pour it over the chocolate and butter. Allow the mixture to sit for a few moments, then whisk until smooth and glossy. Allow the ganache to cool, whisking it occasionally, until it is firm enough to spread (about 30 minutes). Either pipe onto the cookies or spread with a knife.