

Homemade Samoas



Shortbread Cookie

Ingredients	Makes about 3 dozen
Unsalted room temperature butter	8 ounces
Granulated Sugar	4 ounces
All-Purpose Flour	11 ½ ounces
Baking Powder	1 gram (1/4 teaspoon)
Salt	½ teaspoon
Vanilla Extract	½ teaspoon
Whole Milk	Up to 2 tablespoons

1. Place the butter and sugar in an electric mixer bowl and cream together using the paddle attachment until light in color and airy. Scrape down the sides of the bowls, add the vanilla and mix together.
2. Add in the dry ingredients and mix together on low speed. Take a ball of dough off the mixer and roll it into a ball. Press your finger into the ball. The dent should not bounce back and the dough shouldn't crack. If the dough is cracked when pushing a dent into the dough it is too dry. Try adding a tablespoon of whole mix and mixing it on low speed again. Check for dryness again. Continue to add milk until the ball of dough is sufficiently wet. The dough should not be sticky either. If the dough is sticky feel free to add some flour to help dry it out.
3. Roll the dough out on a lightly floured surface to a ¼-inch thickness. Use a round cookie cutter and cut out cookies – 1 ½ inch diameter works well. Place your cookies on a sheet pan lined with parchment paper. Using an 808 round tip, cut a hole in the center of each cookie. The cookies will not spread very much at all so you can place them close together, but give them about a inch so they bake evenly and completely.
4. Bake cookies at 350 degrees F for 10-12 minutes. They should be lightly browned (tan) on the edges and on the bottom. Remember to remove the cookies from the oven a little early as the cookies will continue to darken due to carry over cooking (the sheet pan still being hot even out of the oven). Allow the cookies to cool completely.

Caramel Topping

Ingredients	
Granulated Sugar	1#
Heavy cream	6 ounces
Butter	1 ½ ounces
Shredded Coconut (sweetened)*	3 ½ ounces
Shredded Coconut (unsweetened)*	3 ½ ounces

*Feel free to use as much sweetened and unsweetened coconut as you'd like. Just make sure it adds up to a total of 7 ounces .

1. Place granulated sugar in a pot with a pinch of cream of tartar (optional) and enough water so that when you run your hands through the sugar there aren't any clumps.
2. With the lid on the pot, bring the sugar water mixture to a bowl. Allow to boil for a minute or two with the lid on and then remove the lid. Meanwhile, place the coconut into a large heat resistant bowl.
3. Allow to boil with stirring until it begins to caramelize. If you notice one side is browning faster than the rest feel free to swirl the pot around but do not stir it with a tool. Physically pick up the pot and swirl it around.
4. After it reaches the desired color remove from the pot and stir in, using a wooden spoon, the heavy cream and butter until the butter is completely melted. A lighter caramel will be sweeter and is good when you are using lots of unsweetened coconut. A dark caramel will have a more complex flavor but may taste bitter and is good when you are using lots of sweetened coconut.
5. Pour the caramel into the bowl of coconut and stir thoroughly. Allow to sit and cool completely. Some caramel may settle to the bottom of the bowl. You can stir it back into the coconut or leave it out.

Assembly

Additional Ingredients Needed	
Chocolate chips (dark, bittersweet, or semisweet)	8 ounces

1. Remove the cookies and place them on a clean piece of parchment paper on a sheet pan. This will help make them easier to remove after applying caramel and will make the chocolate cleaner on the bottom.
2. After the cookies and caramel topping have cooled completely, place some of the caramel topping around the cookie. After all the cookies have been topped place in the refrigerator and allow to set up completely – about 1 hour.
3. Carefully melt the chocolate in a bowl in either the microwave or a double boiler. Real chocolate has to be tempered if it is heated too high. Heat dark chocolate or bittersweet chocolate to about 90 degrees F and milk chocolate to about 88 degrees F. If heating on a double boiler, continuously stir the chocolate slowly (not vigorously! Do not beat in air) and remove from the double boiler before all the chips have melted. This will help ensure the chocolate stays tempered.
4. After the caramel has set up, dip the cookies in the melted chocolate until the cookie is completely hidden (you should still be able to see the caramel topping).
5. Take a butter knife or offset spatula and dip it in the melted chocolate. Using a brisk motion with your wrist, drizzle the chocolate on the cookies. Alternatively, you can also pipe the chocolate using a piping bag.