

# Buckwheat Sugar Cookies



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Makes about 35 sandwich cookies

Prep time: 30min + chilling time

Cook time: 8min

Total time: 38min

Difficulty: Basic

Category: Cookies

Because of a mixture of buckwheat and whole wheat flour, these lovely cookies have a surprisingly nutty and subtle buttery flavor. They're super tasty, full of flavor and wonderfully short. The trick is not to overbake them or they will become hard and chewy. They are delicious plain, but taste even better when sandwiched together with a nice filling. Because of their nutty taste, these cookies go really well with various chocolate spreads, especially those that contain nuts. They're great with caramel based fillings too, and if you like fruity fillings, I suggest you use your favorite fruit jam. I filled my cookies with homemade Chocolate Almond Spread, dulce de leche and raspberry jam.

## For the Buckwheat sugar cookies:

### Ingredients

150g all-purpose flour  
60g buckwheat flour  
30g whole wheat flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
60g sugar  
125g cold butter, cubed  
1 large egg, beaten

### Directions

In the bowl of a food processor pulse together flours, baking powder, salt and sugar until incorporated. Add butter, and pulse until mixture resembles coarse crumbs. Gradually stream the the beaten egg into the flour until the dough just comes together. Turn out the dough onto a clean work surface, shape it into a flattened disk and wrap in plastic. Refrigerate for 1 hour.

Preheat the oven to 180°C. Line two baking sheets with parchment paper.

On a well floured surface, roll dough until it's 3-5 mm thick. Cut hearts or other shapes with cookie cutters. Carefully transfer to prepared baking sheets. Re-roll scraps and cut out shapes. Repeat with remaining dough.

Bake the cookies for 8 minutes, rotating halfway through. Remove from oven as soon as they start to get color on the edges. They should stay light in color and only get a slight light-brown color on the bottom. While hot, the cookies are still a bit soft but once they cool down, they firm up. Cool completely on wire rack before filling. Plain cookies can be kept in an airtight container for up to 2 weeks.

## For the filling:

### Ingredients

raspberry jam (or any other flavor you like)  
dulce de leche  
chocolate almond spread (or chocolate ganache, nutella...)

**Directions**

To assemble the cookies, spread about a teaspoon of your desired filling on the bottom side of one cookie and top with another cookie. Sandwich the cookies together and transfer to an airtight container. The sandwiched cookies can be kept for 4-5 days, depending on your choice of fillings.