



## **Chocolaté Coconut Crème Cookies**

*Fancy holiday, gluten free sandwich cookies*

### **Coconut Cream Filling:**

1-1/2 Tablespoons fine ground tapioca flour

1/2 cup lite coconut milk

### **Brownie Cookies:**

1/2 cup fine chopped pecans

6 Tablespoons unsalted butter

8 ounces Scharffen Berger 70% bittersweet dark chocolate, coarsely chopped

1/4 cup fine ground tapioca flour

1/2 teaspoon salt

1/4 teaspoon baking powder

2 eggs

1 cup granulated sugar

2 teaspoons pure vanilla extract

**Coconut Cream Filling:**

1/2 cup butter, softened  
1/2 cup granulated sugar  
1/2 teaspoon vanilla  
1 teaspoon rum extract  
1-1/2 Tablespoons pineapple topping  
1/4 cup flaked coconut

**Prepare Chilled Tapioca Cream:** In a 4-cup saucepan, cook tapioca flour and coconut milk over medium heat for about 3 minutes stirring until thick and creamy. Remove to small bowl, cover and place in refrigerator to chill while making cookies.

Preheat oven to 350 degrees. Line three to four insulated cookie sheets with parchment paper.

**Toast Pecans:** In a 12-inch nonstick skillet, cook pecans over medium high heat, stirring occasionally about 4 to 5 minutes or until lightly toasted. Remove pecans to a small bowl; set aside.

**Prepare Chocolate Dough:** Place butter in the hot pan to melt; stir in chopped chocolate, stirring until melted and smooth. Set aside. In a small bowl, stir tapioca flour, salt, and baking powder. In a mixing bowl, beat eggs, sugar, and vanilla until light and fluffy. Slowly, drizzle in the melted chocolate mixture and beat at medium speed until blended. At low speed add tapioca flour mixture until dough forms. Stir in toasted pecans.

**Bake Cookies:** With a tablespoon scooper, place 1 level rounded Tablespoon cookie dough on prepared cookie sheets about 3 inches apart. Bake cookies for 12 to 14 minutes or until tops are dry and shiny. Slide the cookies on the parchment paper onto wire racks and let cool. Remove from paper and allow bottoms to dry. Cool completely.

**Prepare Filling:** Place butter, sugar, vanilla, and rum extract in mixing bowl; beat until very light and fluffy about 4 minutes. Add the chilled tapioca mixture to the filling. Beat for 5 minutes or until whipped cream consistency. Mix in pineapple topping.

**Prepare the Sandwich Cookies:** Place about tablespoon scoop of filling in center on the bottom of half of the cookies. Sprinkle about 1/4 teaspoon flaked coconut over filling; top with remaining cookie top, pressing down lightly to form sandwich cookies and smooth sides. If desired, chill in refrigerator to set filling. Can be served at room temperature or chilled. Yield: about 23 filled cookies

**Cook's Note:** To add more coconut to the cookie, coat the side filling with additional flaked coconut. I use about 1 Tablespoon flaked coconut for every 4 cookies. These are thick chocolate sandwich cookies.

**About the Recipe:** Rich coconut cream filling, flavored with a touch of rum and pineapple, are tucked between two gluten free chocolate lovin' brownie cookies. It's a real high style elegant cookie to help celebrate the holidays.