

SARAH BERNHARDT'S COOKIES

(from [Pastries like a Pro](#))

for the cookie base:

100g almond flour
150g granulated sugar
2 large egg whites
1/2 teaspoon almond extract

for the chocolate truffle topping:

1/2 cup cream
2 tablespoons unsalted butter (28g)
2 tablespoons sugar (25g)
140g semisweet chocolate
1 teaspoon vanilla

to coat the truffle:

114g semisweet chocolate (114 grams)
1 tablespoon shortening
Gold Leaf, optional

Make the cookie base. Draw a template with 1 in diameter circles on parchment paper to pipe the cookies, flip the paper so that you can pipe on the back.

Combine the almond flour and sugar in the bowl of a food processor, and run it for a few seconds to combine. Add the egg whites and vanilla, process until a paste forms. Place the mixture in a piping bag fitted with a 1/2 in round tip. Pipe rounds of cookie batter on the parchment paper, going just to the circle drawn. They will puff up during baking. Leave the piped cookie sitting at room temperature while you heat the oven to 300F. Bake the cookies for 20 minutes or until they just start to get some color on the edges. Let cool completely on the paper before removing to a cooling rack.

Make the chocolate truffles. Heat cream, butter and sugar until the butter is melted and the sugar is dissolved. The mixture should be very hot, but not boiling. Submerge the chocolate under the cream and let sit for 4 or 5 minutes. Whisk gently until smooth. Add vanilla.

pour it into a rimmed baking sheet, cover the top with plastic wrap and let it sit at room temperature until it sets up. If it is too soft to pipe and hold a shape, refrigerate briefly until it can be piped.

If making up to a week ahead, pour into a container, cover the surface with film and chill store in the refrigerator. Bring to room temperature to pipe. Follow the instructions above if it gets too soft.

Fit a pastry bag with a 5/8 inch tip. Fill the bag the truffle mixture. Pipe a kiss shaped mound in the center on top of each macaroon about 1" high and within about 1/4" from the edge. If there is a pointed tip, press it gently with your finger to smooth the surface out.

Place in the freezer to harden. If not finishing within a day or so, place these in a covered container and keep them frozen for a month or so until time to finish.

Finish the cookies. Combine the chocolate and shortening in a short, wide mouth glass or other small container and microwave at 50% power for 1 minute. Stir to mix. If the chocolate isn't completely smooth, microwave for 10 seconds at a time. Do not let it get too hot.

Remove the cookies from the freezer. Dip them upside down to cover the kisses, just short of their bottoms. Let the excess chocolate drip off. The chocolate finish should cover the kiss but not touch the cookie base. The fact they are frozen will stop the chocolate from running. If the kisses start to warm, pop them back into the freezer. Right after coating, add golden leaf decoration or sprinkles.

Cookies should be kept in the fridge and be brought to room temperature for serving. They can sit at room temperature for a few hours.