



## SpaceShip Earth Cookie WITH SALTED CARAMEL GANACHE

From EPCOT® International Festival of the Holidays  
at Walt Disney World® Resort

### INGREDIENTS **MAKES 15-18 COOKIES**

#### SALTED CARAMEL GANACHE

- 4 ounces semisweet chocolate chips (about 3/4 cups)
- 1/4 cup sugar
- 1 1/2 teaspoons water
- 1/2 teaspoons lemon juice
- 1/2 cup heavy cream
- 1 teaspoon coarse salt
- 1 tablespoon unsalted butter, cut into pieces

#### VANILLA SUGAR COOKIE

- 2 cups all-purpose flour
- 1/8 teaspoon salt
- 2/3 cup powdered sugar
- 9 tablespoons unsalted butter, softened
- 2 eggs
- 1 teaspoon vanilla

#### CHOCOLATE SUGAR COOKIE

- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 12 tablespoons unsalted butter, softened
- 1 cup powdered sugar
- 1 egg
- 1 teaspoon vanilla extract

### INGREDIENTS (cont.)

#### ROYAL ICING

- 3 cups unsifted powdered sugar
- 1 tablespoon meringue powder
- 1 tablespoon light corn syrup
- 1 tablespoon lemon juice
- 4-5 tablespoons water

#### TOPPING

- 1/2 cup silver sanding sugar

### DIRECTIONS

#### FOR SALTED CARAMEL CHOCOLATE GANACHE:

1. Pour chocolate chips into medium bowl and set aside.
2. Combine sugar, water, and lemon juice in small saucepan over medium heat and stir until sugar is just dissolved. Bring syrup to a boil, without stirring, and allow to boil additional 2-3 minutes, until syrup is a deep amber color and 350°F.
3. Remove from heat and stir in 1/3 of the heavy cream. When cream stops bubbling, add an additional 1/3 of cream, and finally the rest. Stir in butter, one piece at a time. Add salt.
4. Cook over medium heat, stirring constantly, for 2-3 minutes, until cream and butter are fully incorporated into caramel.
5. Pour caramel over chocolate chips and rest for 5 minutes. Whisk until chocolate is melted and ganache has a smooth, glossy finish.
6. Cool at room temperature for 4-5 hours.
7. Store in refrigerator if not using right away.

#### FOR VANILLA SUGAR COOKIES:

1. Whisk flour and salt together in medium bowl and set aside.
2. Cream powdered sugar and butter in the bowl of an electric mixer fitted with a paddle attachment, until fluffy. Add egg and vanilla and mix on medium speed until incorporated, making sure to scrape the bottom and sides of bowl.

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### DIRECTIONS (cont.)

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#### FOR VANILLA SUGAR COOKIES (cont.):

3. Add half of flour mixture and mix on low speed until combined. Repeat with remaining flour mixture.
4. Roll dough into large ball and flatten into a disk. Wrap in plastic wrap and refrigerate for 30 minutes to 1 hour.
5. Remove dough from refrigerator and rest at room temperature for 5 minutes.
6. Line 2 baking sheets with parchment paper or silicone baking mats.
7. Roll on floured surface into a 1/8-inch thick rectangle.
8. Cut cookies using 3-inch Spaceship Earth cookie cutter or 3 1/2-inch round, fluted cookie cutter.
9. Place cookies on prepared baking sheet. Chill dough in refrigerator for 15 minutes.
10. Bake for 12 minutes, until edges begin to brown.
11. Cool completely on wire rack before filling and icing.

#### FOR CHOCOLATE SUGAR COOKIES:

1. Whisk flour, cocoa powder, and salt together in medium bowl and set aside.
2. Cream powdered sugar and butter in bowl of electric mixer fitted with paddle attachment, until fluffy. Add egg and vanilla and mix on medium speed until incorporated, making sure to scrape the bottom and sides of bowl.
3. Add half of flour mixture and mix on low speed until combined. Repeat with remaining flour mixture.
4. Roll dough into large ball and flatten into a disk. Wrap in plastic wrap and refrigerate for 30 minutes to 1 hour.

#### FOR CHOCOLATE SUGAR COOKIES (cont.):

5. Remove dough from refrigerator and rest at room temperature for 5 minutes.
6. Line 2 baking sheets with parchment paper or silicone baking mats.
7. Roll on floured surface into a 1/8-inch thick rectangle.
8. Cut cookies using 3-inch Spaceship Earth cookie cutter or 3 1/2-inch round, fluted cookie cutter.
9. Place cookies on prepared baking sheet. Chill dough in refrigerator for 15 minutes.
10. Bake for 12 minutes, until edges begin to brown.
11. Cool completely on wire rack before filling and icing.

#### FOR FILLING COOKIES:

1. Place 1 tablespoon of salted caramel ganache on top of each chocolate cookie. Place vanilla cookie on top of ganache and press until ganache spreads to the edge.
2. Refrigerate for 20-30 minutes.

#### FOR ROYAL ICING:

1. Combine powdered sugar, meringue powder, corn syrup, and lemon juice in large bowl. Stir in 4 tablespoons of water. If icing is still thick, slowly add additional tablespoons until smooth.
2. Cover with plastic wrap until ready to use.

#### FOR SPACESHIP EARTH COOKIES:

1. Dip vanilla side of cookie into royal icing. If necessary, wipe excess frosting off edges.
2. Dip in silver sanding sugar. Allow 15 minutes to dry before eating.