

# Matcha Cookie Sandwich Whirls

Inspired by one of the sweet recipes on LADY&PUPS, we recreated these sandwich whirls with a exotic Asian touch by mainly adding Matcha powder, AKA Japanese Green Tea in it. You are warned: They can be really addictive.

Preparation time: **1 hour 45 min** + Baking time: **25 min** = Total time: **2 hours 10 min**

To make: **23-25** cookie whirls

## Prune butter frosting:

150g	Dried prunes
60g	Unsalted butter, softened
60g	creme fraiche
200g	White powder sugar
1/4 tsp	Salt

## Cookie whirls:

240g	Unsalted butter, softened
80g	White powder sugar
20g	creme fraiche
80g	Cornstarch
1 tsp	Vanilla seeds
2 tsp	Matcha powder
1/2 tsp	Salt



## Simple Steps to Succeed

1. Toss dried prunes into a food processor, and pulse for 1-2 minutes, until the prunes turn into a mushy paste, add butter, run the machine again for another 2 minutes until the butter well combined into the brownish paste. At this point add creme fraiche, white sugar and salt, run the machine for the last time for about 3 minutes to make everything soft and smooth, in the end the paste should be more creamy-looking, and you won't find any bits of ingredients in the paste. The frosting is done. Transfer the frosting to a large bowl with a rubber spatula and let it sit.
2. Bring your food processor under running water to clean from the inside out. Dry it with a dry towel. Add the rest of unsalted butter and sugar, start blending for about 2-3

minutes until they're well mixed. Add flour and cornstarch, run the processor again for another 2-3 minutes. Since flour and cornstarch are relatively dry, you may have to use a clean rubber spatula to scrape the inner side of the processor, or the bottom, from time to time, to make everything loose and evenly spread out. After that, add wet creme fraiche and blend until it gets more smooth. In the end, add vanilla seeds, matcha powder and salt to add some extra flavor for the final touch. Blend for another 3 minutes.

3. Preheat the oven on 175 C°. Lay a sheet of baking paper on the baking sheet.
4. Use a large spoon to scoop 2-3 times from the processor, and fill the piping bag attached with a curvy-star-shaped tip until half-full, or slight over half. Gently squeeze the green batter on the baking paper into a shape of round whirl, one at a time, sprinkle some sea salt over the batter whirls.
5. Put the baking sheet into the oven.
6. After 25-30 minutes, take the baking sheets out, let the cookies cool for 5 minutes, and start spreading the prune frosting on the flat side of the cookie, "close" the paste with another half the cookie whirl, gently rotate while squeezing 2 cookies together so that the frosting can be evenly spread over inside.
7. Serve.

