

## Soft Cookie Sandwiches – Yo-yos (Besos)

### Ingredients

4 cups	flour
1 tbsp	baking powder
1/8 tsp	salt (a pinch, omit if using salted butter)
1 cup	sugar
1 ½ cups	butter (at room temperature)
2	eggs
2 tsp	vanilla
1 tbsp	lime juice (or lemon zest, or pineapple juice)
¼ cup	milk

### Glaze:

¼ cup	red fruit jam: strawberry, raspberry
¼ cup	water
2 tsp	corn starch

### Filling:

½ cup	red fruit jam: strawberry, raspberry
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### Coating:

1 cup	shredded sweetened dry coconut
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Prepare two baking sheets by lining with parchment paper. Set aside. Place butter and sugar in a mixing bowl. Beat together until sugar dissolves, and the mix is fluffy and creamy; add eggs, one and a time, continuing beating. Incorporate vanilla and other flavourings. In a separate bowl, mix flour, baking powder, and salt. Sift through a mesh, adding to the butter mix in three batches, alternating with milk. Continue folding all ingredients together with a spatula, then finish with hands, until it may be rolled into a ball, and dough is very smooth and not sticky. Let it rest for ten to fifteen minutes. Weigh the dough, and calculate how much each portion should weigh, since they will be sandwiched together so they will look tidier if the two pieces are the same size and shape. For this batch, make either 24 pieces of 55 g (2 oz) each for a dozen large sandwiches, or 32 pieces of 40g (1.4 oz) each, for 16 smaller sandwiches. Roll each piece into a ball and drop it onto the prepared baking sheets, from a certain height, so they will flatten slightly when they plop on the sheet (photo below, left). Preheat oven to 350 °F (180 °C). Bake for 10 minutes, then switch bottom and top trays, turning around so the front of each tray faces back. The pieces expand and flatten a little more, and some cracks may appear, this is normal. Bake for another ten minutes, then check every 3-4 minutes, until the flat sides of the cookies are golden brown (25 to 35 minutes total, depending on size). Remove from oven, and slide off trays onto cooling racks (photo below, right):



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**While the pieces cool down, prepare the glaze.** Mix jam, water and corn starch in a sauce pan; whisk until well incorporated. Cook over medium heat, stirring with a wooden spoon, until thickened enough that a mark is left at the bottom of the pan when scraped with the spoon. Remove from heat and strain, to remove fruit seeds and any clumps.

**Assemble:** Working with one cookie at a time, brush glaze on domed side (photo below, left); dip in shredded coconut, glazed side down, to coat dome (photo below, centre). A piece, glazed and coated with coconut (photo below, right):



Repeat with all pieces. Spread about two teaspoons of jam on the flat side of half of the pieces (photo below, left); form the sandwiches putting together each piece with jam, with another piece, without jam (photo below, centre and right):



If eaten immediately, the glaze might be a little runny, and the cookies feel on the crunchy side. After at least two hours, to overnight, the glaze sets, and the cookies are firm, but soft enough to slice without crumbling:

