

Fudgey German Chocolate Sandwich Cookies

Ingredients

1-3/4 cups all-purpose flour
1-1/2 cups sugar
3/4 cup butter or margarine, softened
2/3 cup cocoa
3/4 teaspoon baking soda
1/4 teaspoon salt
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup finely chopped pecans
Coconut and Pecan Filling (recipe follows)

Directions

Heat oven to 350 degrees F. Stir together flour, sugar, butter, cocoa, baking soda and salt in large bowl. Add eggs, milk and vanilla; beat on medium speed of electric mixer until blended. Dough will be stiff. Stir in pecans. Shape dough into 1-1/4 inch balls. Place on ungreased cookie sheet; flatten slightly. Bake 9 to 11 minutes or until almost set. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Prepare Coconut and Pecan Filling. Put cookies together in pairs with about 1 heaping tablespoon filling for each cookie. Serve warm or at room temperature.

About 17 sandwich cookies

Coconut and Pecan Filling

1/2 cup butter or margarine

1/2 cup packed light brown sugar

1/4 cup light corn syrup

1 cup sweetened coconut flakes, toasted

1 cup finely chopped pecans

1 teaspoon vanilla extract

Melt butter in medium saucepan over medium heat; add brown sugar

and corn syrup. Stir constantly until thick and bubbly. Remove from heat; stir in coconut, pecans and vanilla. Use warm.

About 2 cups filling