

# 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