

Dear *Bon Appétit*,

I love the chocolate-caramel sandwich cookies at **TRIBECA TREATS** near my apartment. Can you get the recipe?

FRANKLIN ANDREWS, *New York*

CHOCOLATE-CARAMEL SANDWICH COOKIES

PREP 1 hour 20 minutes TOTAL 6 hours

(includes baking and cooling time)

MAKES ABOUT 30

CARAMEL

- 2¼ cups sugar
- 1¾ cups heavy whipping cream
- ½ cup honey
- 1 tablespoon light corn syrup
- 1 vanilla bean, split lengthwise, or 2 tablespoons vanilla extract
- ¼ cup (½ stick) butter, diced

DOUGH

- 1½ cups all purpose flour
- ⅔ cup natural unsweetened cocoa powder
- ¼ teaspoon salt
- 1 cup plus 1 tablespoon sugar
- ¾ cup (1½ sticks) butter, room temperature
- 1 large egg

SPECIAL EQUIPMENT

Candy thermometer

- 1 1½-inch round cookie cutter
- 1 1-inch round cookie cutter

CARAMEL Brush 8x8x2-inch metal baking pan with vegetable oil. Line bottom with parchment paper; brush with oil. Place first 4 ingredients in large saucepan. Scrape in seeds from vanilla bean, if using. Stir over medium heat until sugar dissolves. Attach candy thermometer to side of pan. Increase heat. Boil without stirring until thermometer registers 250°F, about 8 minutes. Remove from heat; add butter. Stir until melted and smooth (mixture will bubble vigorously). Stir in vanilla extract, if using. Pour into prepared pan. Cool completely.

DOUGH Whisk first 3 ingredients in medium bowl. Beat sugar and butter in large bowl until light and fluffy. Add egg; beat to blend. Add dry ingredients; beat just to blend. Form into ball; flatten into disk. Wrap in plastic; chill 30 minutes.

Preheat oven to 350°F. Line 3 baking

sheets with parchment paper. Roll out dough to ¼-inch thickness. Using 1½-inch round cutter, cut out cookies and place on prepared sheets, spacing 1 inch apart. Gather dough scraps; roll out and cut more cookies, repeating until all dough is used.

Bake cookies until just firm in center, about 12 minutes. Transfer cookies on parchment paper to rack; cool completely.

Using 1-inch round cutter, cut out 1 caramel disk; twist cutter and lift caramel from parchment. Push caramel onto flat side of 1 cookie. Top with second cookie, flat side down. Press to adhere. Repeat with remaining cookies and caramel.

DO AHEAD Can be made 1 day ahead. Cover; chill. Let stand at room temperature 30 minutes before serving. *Adapted from Tribeca Treats.*

Dear *Bon Appétit*,

Whenever I'm in town, I eat at **TASTE** at the Seattle Art Museum. I think their carrot salad would go well with any lamb dish.

BRENDAN VARAS, *Tiburon, CA*

MOROCCAN CARROT SALAD

PREP 20 minutes TOTAL 20 minutes

6 TO 8 SERVINGS

- ½ teaspoon ground cumin
- ½ teaspoon ground ginger
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground coriander
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground allspice
- Pinch of ground cloves
- ½ cup olive oil
- ¼ cup fresh lemon juice
- ¼ cup fresh orange juice
- 3 tablespoons chopped fresh mint
- 1 pound carrots, peeled, coarsely grated
- 4 cups mixed baby greens
- 1 small sweet onion, thinly sliced

Whisk first 7 ingredients in large bowl. Whisk in oil, lemon juice, orange juice, and mint. Add carrots and baby greens; toss to coat. Season with salt and pepper. Top with onion and serve. *Adapted from Taste.* ➔