

[Baci di Dama](#)  
Lady's Kisses  
From [America's Test Kitchens](#)

**Makes 40 sandwich cookies**

1 cup hazelnuts, toasted and skinned  
½ cup (2½ ounces) all-purpose flour  
¼ cup (1¾ ounces) sugar  
2 tablespoons cornstarch  
¼ teaspoon salt  
5 tablespoons unsalted butter, cut into ½-inch pieces and chilled  
½ teaspoon vanilla extract  
½ cup (3 ounces) bittersweet chocolate chips

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees\*. Line 2 baking sheets with parchment paper.
2. Process hazelnuts, flour, sugar, cornstarch, and salt in food processor until finely ground, about 30 seconds. Add butter and vanilla and process until dough comes together, about 30 seconds.
3. *Transfer dough to counter and divide into 4 equal pieces. Working with 1 piece of dough at a time, press and roll into 10-inch-long by 1-inch-wide rope. Using bench scraper or sharp knife, cut rope into 20 lengths, then roll lengths into balls with your hands and space them 1 inch apart on prepared sheets. Repeat with remaining dough. Bake until edges are lightly browned, 16 to 18 minutes, switching and rotating sheets halfway through baking. Let cookies cool completely on sheets.\**
4. Microwave chocolate chips in small bowl at 50 percent power, stirring occasionally, until melted, 1 to 2 minutes. Spread ¼ teaspoon chocolate over bottom of half of cookies, then top with remaining cookies, pressing lightly to adhere. Let chocolate set, about 15 minutes, before serving.

If you click on the America's Test Kitchen name, it is linked to the video for the making of these cookies. I prefer the method as demonstrated by Bridget Lancaster over the one above. Also, the baking temperature is different in the video than in the recipe above.

Directions from video: After processing the dough in the food processor, dump on a cutting board and knead until the dough is a cohesive mass. Line the

bottom of an 8-inch square baking with a sheet of parchment. Press the dough evenly into the pan. Place the pan in the freezer for 10 minutes. Meanwhile, preheat the oven to 325° and line two sheet pans with parchment paper.

Remove pan from the freezer; using a knife or bench scraper gently go around the edge of the pan to release the dough. Turn the pan over onto a cutting board; turn right side up.

Using a sharp chef's knife, score the dough in half. Score each half into quarters and each quarter into eighths. Rotate the dough and do the same thing again. Once you're done scoring, cut into 64 squares. Take each square and gently roll into a ball and place 32 balls on each pan.

Bake one sheet at a time for 20 minutes; rotate midway through. Bridget says the goal is to have lightly brown domed shaped cookies.

Let the cookies cool on the pan. Turn every other row over so that you have one domed row of cookies and one row with the flat side up. Proceed to follow directions in #4.