**SALTED CARAMEL CHOCOLATE GANACHE**

1. Pour chocolate chips into medium bowl and set aside.
2. Combine sugar, water, and lemon juice in small saucepan over medium heat and stir until sugar is just dissolved. Bring syrup to a boil, without stirring, and allow to boil additional 2-3 minutes, until syrup is a deep amber color and 350°F.
3. Remove from heat and stir in 1/3 of the heavy cream. When cream stops bubbling, add an additional 1/3 of cream, and finally the rest. Stir in butter, one piece at a time. Add salt.
4. Cook over medium heat, stirring constantly, for 2-3 minutes, until cream and butter are fully incorporated into caramel.
5. Pour caramel over chocolate chips and rest for 5 minutes. Whisk until chocolate is melted and ganache has a smooth, glossy finish.
6. Cool at room temperature for 4-5 hours.
7. Store in refrigerator if not using right away.

**FOR VANILLA SUGAR COOKIES:**

1. Whisk flour and salt together in medium bowl and set aside.
2. Cream powdered sugar and butter in the bowl of an electric mixer fitted with a paddle attachment, until fluffy. Add egg and vanilla and mix on medium speed until incorporated, making sure to scrape the bottom and sides of bowl.
Spaceship Earth Cookie
WITH SALTED CARAMEL GANACHE
From EPCOT® International Festival of the Holidays at Walt Disney World® Resort

DIRECTIONS (cont.)

FOR VANILLA SUGAR COOKIES (cont.):
3. Add half of flour mixture and mix on low speed until combined. Repeat with remaining flour mixture.
4. Roll dough into large ball and flatten into a disk. Wrap in plastic wrap and refrigerate for 30 minutes to 1 hour.
5. Remove dough from refrigerator and rest at room temperature for 5 minutes.
6. Preheat oven to 350°F. Line 2 baking sheets with parchment paper or silicone baking mats.
7. Roll on floured surface into a 1/8-inch thick rectangle.
8. Cut cookies using 3-inch Spaceship Earth cookie cutter or 3 1/2-inch round, fluted cookie cutter.
10. Bake for 12 minutes, until edges begin to brown.
11. Cool completely on wire rack before filling and icing.

FOR CHOCOLATE SUGAR COOKIES (cont.):
5. Remove dough from refrigerator and rest at room temperature for 5 minutes.
6. Preheat oven to 350°F. Line 2 baking sheets with parchment paper or silicone baking mats.
7. Roll on floured surface into a 1/8-inch thick rectangle.
8. Cut cookies using 3-inch Spaceship Earth cookie cutter or 3 1/2-inch round, fluted cookie cutter.
10. Bake for 12 minutes, until edges begin to brown.
11. Cool completely on wire rack before filling and icing.

FOR CHOCOLATE SUGAR COOKIES:
1. Whisk flour, cocoa powder, and salt together in medium bowl and set aside.
2. Cream powdered sugar and butter in bowl of electric mixer fitted with paddle attachment, until fluffy. Add egg and vanilla and mix on medium speed until incorporated, making sure to scrape the bottom and sides of bowl.
3. Add half of flour mixture and mix on low speed until combined. Repeat with remaining flour mixture.
4. Roll dough into large ball and flatten into a disk. Wrap in plastic wrap and refrigerate for 30 minutes to 1 hour.

FOR FILLING COOKIES:
1. Place 1 tablespoon of salted caramel ganache on top of each chocolate cookie. Place vanilla cookie on top of ganache and press until ganache spreads to the edge.
2. Refrigerate for 20-30 minutes.

FOR ROYAL ICING:
1. Combine powdered sugar, meringue powder, corn syrup, and lemon juice in large bowl. Stir in 4 tablespoons of water. If icing is still thick, slowly add additional tablespoons until smooth.
2. Cover with plastic wrap until ready to use.

FOR SPACESHIP EARTH COOKIES:
1. Dip vanilla side of cookie into royal icing. If necessary, wipe excess frosting off edges.
2. Dip in silver sanding sugar. Allow 15 minutes to dry before eating.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. © Disney