

YIELD: 4 DOZEN

Christmas Sandwich Cremes

Delicate, light, flaky, melt in your mouth pastry cookies are filled with sweet cream filling. Such a wonderful delicious cookie you'll have to have more than one!

PREP TIME

2 hours 10 minutes

COOK TIME

7 minutes

TOTAL TIME

2 hours 17 minutes



Ingredients

- 1 cup butter (no substitutions), softened
- 1/3 cup heavy whipping cream
- 2 cups all-purpose flour
- Sugar for coating
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Filling

- 1/2 cup butter (no substitutions), softened
- 1 1/2 cups confectioners' sugar
- 2 teaspoons vanilla extract
- Food Coloring
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Instructions

1. In a mixing bowl, with the paddle attachment, combine butter, cream and flour. Mix well.
2. Cover in plastic wrap and refrigerate for 2 hours or until dough is easy to handle.
3. Divide dough into thirds; let one portion stand at room temperature for 15 minutes (keep remaining dough refrigerated until ready to roll out).
4. On a floured surface, roll out dough to 1/8 inch thickness.
5. Cut with a 1 -1/2 inch round cookie cutter. Place cutouts in a shallow dish filled with sugar. Gently press cookie into sugar. Turn to coat.
6. Place cookies on a silicone lined, or parchment lined, baking sheet. Prick with a fork several times.
7. Bake at 375° for 7-9 minutes or until set.
8. Cool on parchment lined wire rack.
9. For filling, in a mixing bowl, cream butter and sugar. Add vanilla. Tint with food coloring. Spread about 1 teaspoon of filling over half of the cookies; top with remaining cookies.

Nutrition Information: YIELD: 48 cookies SERVING SIZE: 2 cookies

Amount Per Serving: CALORIES: 90 TOTAL FAT: 6g SATURATED FAT: 4g TRANS FAT: 0g UNSATURATED FAT: 2g CHOLESTEROL: 17mg SODIUM: 46mg CARBOHYDRATES: 8g FIBER: 0g SUGAR: 4g PROTEIN: 1g

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CUISINE: American / **CATEGORY:** Holiday Dishes

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